Volume 39, 40, 41, 42, 43
(1988, 1989, 1990, 1991, 1992)

Author Index

A

Abbott, N. A., B. G. Coombe, and P. J. Williams. The contribution of hydrolyzed flavor precursors to quality differences in Shiraz juice and wines: An investigation by sensory descriptive analysis. 42:167-74.

Adams, D. F. See D. O. Adams. 43:239-43.

Adams, D. O., D. J. Bates, D. F. Adams, and K. E. Franke. The effect of agmatine and other precursors on the accumulation of putrescine in grape leaves. 43:239-43.

_____, K. E. Franke, and L. P. Christensen. Elevated putrescine levels in grapevine leaves that display symptoms of potassium deficiency. 41:121-5.

_____, and C. Liyanage. Modification of an enzymatic glutathione assay for determination of total glutathione in grapevine tissues. 42:137-40.

See K. E. Franke. 43:153-8.

Agrelo, D. See E. Longo. 42:141-4.

Alba, J. See C. L. Duitschaever. 42:19-25.

Alcántara, R. See J. M. García-Ruiz. 42:336-40.

Allen., B. See C. L. Duitschaever. 42:19-25.

Allen, M. S., M. J. Lacey, R. L. N. Harris, and W. V. Brown. Contribution of methoxypyrazines to Sauvignon blanc wine aroma. 42:109-12.

See M. J. Lacey. 42:103-8.

Almy, J. See C. S. Ough. 40:219-20.

Amano, Y. See J. C. Ogbonna. 40:292-9.

Ambatlle-Espunyes, A. See M. C Vidal-Carou. 41:160-7.

Amemiya, H. See Nami Yamamoto. 42:358-63.

An, D. See C. S. Ough. 41:68-73; 42:26-40.

Andersen, P. C., and B. V. Brodbeck. Chemical composition of xylem exudate from bleeding spurs of *Vitis rotundifolia* Noble and *Vitis* hybrid Suwannee in relation to pruning date. 40:155-160.

_____, and B. V. Brodbeck. Influence of fertilization on xylem fluid chemistry of *Vitis vinifera* hybrid Suwannee. 42:245-51.

Anderson, M. M. See M. A. Matthews. 39:313-20; 40:52-60.

Andrews, J. T., H. Heymann, and M. Ellersieck. Sensory and chemical analyses of Missouri Seyval blanc wines. 41:116-20.

Andricopoulos, N. See V. Voulgaropoulos. 42:73-5.

Arancibia, R. A. See M. C. Lagunas-Solar. 43:266-74.

Arnold, R. A., and A. M. Bledsoe. The effect of various leaf removal treatments on the aroma and flavor of Sauvignon blanc wine. 41:74-6.

Arregui, J. M. See N. Duran-Vila. 39:217-20.

Ash, J. See R. Degré. 40:309-15.

Asmundson, R. V. See W. J. Kelly. 40:277-82.

Assemi, M. See J. L. Smilanick. 41:131-6.

Avedovech, R. M., Jr., M. R. McDaniel, B. T. Watson, and W. E. Sandine. An evaluation of combinations of wine yeast and *Leuconostoc oenos* strains in malolactic fermentation of Chardonnay wine. 43:253-60.

B

Bakalinsky, A. T. See J. D. Wightman. 43:283-9.

Barbas, J. I. See J. Mora. 39:344-6; 41:156-9.

Barillére, J. M. See V. Cheynier. 40:36-42.

Barlass, M. See K. G. M. Skene. 39:125-8.

Barre, P. See M. Bely. 41:319-24.

Bartley, C. E. See C. G. Edwards. 41:48-56.

Bartolucci, R. Philosophical considerations in converting to organic vineyard production. 43:294-5.

Bary, A. See R. L. Wample. 42:67-72.

Bass, A. W. See K. Ophel. 41:325-9.

Bates, D. J. See D. O. Adams. 43:239-43.

Bates, R. P. See C. A. Sims. 39:11-18, 341-3; 40:272-6; 41:182-5, 273-6; 42:128-32.

Baumhardt, R. L. See R. J. Lascano. 43:159-65.

See W. N. Lipe. 43:355-61.

Baumes, R. See S. Bitteur. 43:41-8.

See C. Tesnière. 40:183-8.

Bayonove, C. See S. Bitteur. 43:41-8.

See A. Razungles. 39:44-8.

See C. Tesnière. 40:183-8.

Beelman, R. B. See C. G. Edwards. 41:48-56.

Belleville, M.-P. See J.-M. Brillouet. 42:150-2.

Bely, M., J. M. Sablayrolles, and P. Barre. Description of the alcoholic fermentation kinetics: Its variability and significance. 41:319-24.

Ben-Tal, Y. Effects of gibberellin treatments on ripening and berry drop from Thompson Seedless grapes. 41:142-6.

Benz, M. See W. M. Kliewer. 40:259-64.

Berna, A. See A. Mulet. 43:221-6.

Bessis, R. See P. Jeandet. 42:41-6.

Bettiga, L. J. See W. D. Gubler. 42:233-6.

Bhutani, V. P. See V. K. Joshi. 41:229-31.

Bianchi, M. See L. P. Christensen. 41:77-83; 42:227-32.

Biscay, P. J. See L. E. Williams. 42:113-17.

Bishop, A. L. See T. J. Burr. 39:67-70.

Bissell, P., A. Ewart, and W. Sangtippawan. Loading concentrations for tartaric and malic acid for single column HPLC organic acid analysis. 40:316-19.

Bisson, L. F. See F. Ferreira Monteiro. 40:1-8; 42:47-57, 199-208; 43:1-10, 11-17, 18-22.

See L. S. Lagace. 41:147-55.

See C. J. McClellan. 40:9-15.

Bitteur, S., C. Tesnière, J. Sarris, R. Baumes, C. Bayonove, and C. Flanzy. Carbonic anaerobiosis of Muscat grapes. I. Changes in the profiles of free and bound volatiles. 43:41-8.

Blade, W. H., and R. Boulton. Adsorption of protein by bentonite in a model wine solution. 39:193-9.

Blaise, A. See M. Goetghebeur. 41:295-300.

Bledsoe, A. M., W. M. Kliewer, and J. J. Marois. The effects of timing and severity of leaf removal on yield and fruit composition of Sauvignon blanc grapevines. 39:49-54.

See R. A. Arnold. 41:74-6.

See J. T. English. 41:137-41.

Boggero, J. See L. P. Christensen. 41:77-83.

Bongers, A. J., R. T. Hinsch, and V. G. Bus. Physical and chemical characteristics of raisins from several countries. 42:76-8.

Boone, C., A.-M. Sdicu, J. Wagner, R. Degré, C. Sanchez, and H.

Bussey. Integration of the yeast K1 killer toxin gene into the genome of marked wine yeasts and its effect on vinification. 41:37-42.

Bordeu, E. See C. S. Ough. 39:279-82.

Borrull, F. See M. Calull. 42:268-73.
See R. M. Marcé. 40:194-8; 41:289-94.

Bosso, C. See J.-M. Brillouet. 41:29-36.

Botella, M. A., L. Perez-Rodriguez, B. Domecq, and V. Valpuesta. Amino acid content of fino and oloroso sherry wines. 41:12-15.

Boulton, R. See W. H. Blade. 39:193-9.

Boursiquot, J. M. See M. A. Walker. 43:261-5.

Bourzeix, M. See J. Oszmianski. 39:259-62.

Bowen, P. See W. M. Kliewer. 40:259-64.

Boyle, T. A., and L. Hsu. Identification and quantitation of ellagic acid in muscadine grape juice. 41:43-7.

Brillouet, J.-M., M.-P. Belleville, and M. Moutounet. Possible protein-polysaccharide complexes in red wine. 42:150-2.

_____, C. Bosso, and M. Moutounet. Isolation, purification, and characterization of an arabinogalactan from a red wine. 41:29-36.

Brissonnet, F., and A. Maujean. Identification of some foam-active compounds in Champagne base wines. 42:97-102.

Broadbent, F. E. See W. L. Peacock. 40:16-20.

Brodbeck, B. V. See P. C. Andersen. 40:155-60; 42:245-51.

Brown, K., D. I. Jackson, and G. F. Steans. Effects of chlormequat, girdling, and tipping on berry set in *Vitis vinifera* L. 39:91-4.

Brown, W. V. See M. S. Allen. 42:109-12.
See M. J. Lacey. 42:103-8.

Brun, S. See M. Goetghebeur. 41:295-300.

Buglass, A. J., and S. C. Garnham. A novel method for the determination of lactic acid. Comparison of lactic acid content of English and north European wines. 42:63-6.

Burns, G. See S. Fujinawa. 41:350-4.

Burr, T. J., B. H. Katz, A. L. Bishop, C. A. Meyers, and V. L. Mittak. Effect of shoot age arid tip culture propagation of grape on systemic infestations by *Agrobacterium tumefaciens* biovar 3. 39:67-70.
See R. L. Wample. 42:67-72.

Bus, V. B. See A. J. Bongers. 42:76-8.

Bussey, H. See C. Boone. 41:37-42.

Buteau, C. See C. L. Duitschaever. 42:19-25.

C

Cabrera, M. J., J. Moreno, J. M. Ortega, and M. Medina. Formation of ethanol, higher alcohols, esters, and terpenes by five yeast strains in musts from Pedro Ximénez grapes in various degrees of ripeness. 39:283-7.

Cabezudo, M. D. See T. Herraiz. 41:313-18.

Cacho, J., and J. E. Castells. Fractionation of phenolic compounds from grapes by size exclusion liquid chromatography with HPLC instrumentation. 42:327-35.

_____, P. Fernández, V. Ferreira, and J. E. Castells. Evolution of five anthocyanidin-3-glucosides in the skin of the Tempranillo, Moristel, and Garnacha grape varieties and influence of climatological variables. 43:244-8.

Cahoon, G. A. See M. L. Kaps. 43:191-9.

Calderón, A. See J. M. Zapata. 43:134-8.

Calull, M., F. Borrull, R. M. Marcé, and F. Zamora. HPLC analysis of fatty acids in wine. 42:268-73.
See R. Marcé. 40:194-8; 41:289-94.

Calvayrac, R. See D. Troton. 40:175-82.

Cameron, H. R. See M. H. Walter. 42:175-9.

Cansado, J. See E. Longo. 42:141-4.

Cartesio, M. S., and T. Villar Campos. Malolactic fermentation in wine: improvement in paper chromatographic techniques. 39:188-9.

Carvacho, O. F. See M. C. Lagunas-Solar. 43:266-74.

Castells, E. See J. Cacho. 42:327-35; 43:244-8.

Cattrall, R. W. See A. J. McKinnon. 43:166-70.

Cavin, J. F., F. Z. Drici, H. Prevost, and C. Divies. Prophage curing in *Leuconostoc oenos* by mitomycin C induction. 42:163-6.

Chambers, K. R. Benzyl alcohol as an inhibitor of the development of *Botrytis cinerea in vitro* and in packed table grapes. 41:265-8.

Charpentier, M. See M. J. LeRoy. 41:21-8.
See F. Piton. 39:221-6.
See D. Troton. 40:175-82.

Chelleri, D. O., and J. J. Marois. Influence of leaf removal, fungicide applications, and fruit maturity on incidence and severity of grape powdery mildew. 43:53-7.

Cherry, N. J. See D. I. Jackson. 39:19-28.

Cheynier, V., J. Rigaud, J. M. Souquet, J. M. Barillère, and M. Moutounet. Effect of pomace contact and hyperoxidation on the phenolic composition and quality of Grenache and Chardonnay wines. 40:36-42.

_____, J. Rigaud, J.-M. Souquet, F. Duprat, and M. Moutounet. Must browning in relation to the behavior of phenolic compounds during oxidation. 41:346-9.

_____, J. M. Souquet, and M. Moutounet. Glutathione content and glutathione to hydroxycinnamic acid ratio in *Vitis vinifera* grapes and musts. 40:320-4.

Chisholm, M. G. See C. R, Tryon. 39:5-10.

Christensen, L. P., J. Boggero, and M. Bianchi. Comparative leaf tissue analysis of potassium deficiency and a disorder resembling potassium deficiency in Thompson Seedless grapevines. 41:77-83.

_____, L. P., W. L. Peacock, and M. L. Bianchi. Potassium fertilization of Thompson Seedless grapevines using two fertilizer sources under drip irrigation. 42:227-32.

_____, L. P., and R. J. Smith. Effects of persistent woody laterals on bud performance of Thompson Seedless fruiting canes. 40:27-30.
See D. O. Adams. 41:121-5.
See J. T. Andrews. 41:116-20.
See W. L. Peacock. 40:16-20; 42:322-6.

Churney, J. J. See D. F. Splittstoesser. 43:290-3.

Cilliers, J. J. L., and V. L. Singleton. Nonenzymic autoxidative reactions of caffeic acid in wine. 41:84-6.

Cirami, R. M. See M. G. McCarthy 41:126-30.

Clark, J. P., K. C. Fugelsang, and B. H. Gump. Factors affecting induced calcium tartrate precipitation from wine. 39:155-61.

Clark, J. R. See R. G. Goldy. 40:253-8.
See J. R. Morris. 43:230-2.

Clary, C. D., R. E. Steinhauer, J. E. Frisinger, and T. E. Peffer. Evaluation of machine- *vs.* hand-harvested Chardonnay. 41:176-81.

Clayton, M. G. See G. J. Pilone. 42:153-7.

Clingeleffer, P. R., and L. R. Krake. Responses of Cabernet franc grapevines to minimal pruning and virus infection. 43:31-7.

Codony-Salcedo, R. See M. C. Vidal-Carou. 42:145-9.

Colagrande, O. See M.D. Fumi. 39:267-72.

Collins, J. K. See P. M. Perkins-Veazie. 43:79-82.

Colombi, M. G. See M. D. Fumi. 39:267-72.

Conradie, W. J. Distribution and translocation of nitrogen absorbed during early summer by two-year-old grapevines grown in sand culture. 42:180-90.

_____. Distribution and translocation of nitrogen absorbed during

late spring by two-year-old grapevines grown in sand culture. 41:241-50.

Conradie, W. J., and D. Saayman. Effects of long-term nitrogen, phosphorus, and potassium fertilization on Chenin blanc vines. I. Nutrient demand and vine performance. 40:85-90.

_____, and D. Saayman. Effects of long-term nitrogen, phosphorus, and potassium fertilization on Chenin blanc vines. II. Leaf analyses and grape composition. 40:91-8.

Cook, M. K. See T. K. Wolf. 41:330-41; 43:171-9.
See B. W. Zoecklein. 43:139-48.

Coombe, B. G. Research on development and ripening of the grape berry. 43:101-10.
See N. A. Abbott. 42:167-74.
See P. G. Iland. 39:71-6.

Cordonnier, R. E. See A. Razungles. 39:44-8.

Correa-Gorospe, I. See R. Rodriguez-Clemente. 39:169-79; 41:16-20.

Cottingham, C. K. See T. K. Wolf. 41:330-41.

Cox, D. J., and T. Henick-Kling. A comparison of lactic acid bacteria for energy-yielding (ATP) malolactic enzyme systems. 41:215-18.

Craig, J. T. A comparison of the headspace volatiles of kiwifruit wine with those of wine of *Vitis vinifera* variety Müller-Thurgau 39:321-4.

Creasy, L. L. See E. H. Siemann. 43:49-52.

Crowell, E. A. See C. S. Ough. 39:239-42, 243-9.

D

Daudt, D. E., C. S. Ough, D. Stevens, and T. Herraiz. Investigations into ethyl carbamate, *n*-propyl carbamate, and urea in fortified wines. 43:318-22.

Davenport, M. See C. S. Ough. 40:208-13.

Davis, C. R., D. Wibowo, G. H. Fleet, and T. H. Lee. Properties of wine lactic acid bacteria: their potential enological significance. 39:137-42.

De Benedictis, J. See J. Granett. 43:249-52.

De Castro, J. J. See R. Rodriguez-Clemente. 41:16-20.

Decio, P. See C. Peri. 39:162-8.

Degré, R., D. Y. Thomas, J. Ash, K. Mailhiot, A. Morin, and C. Dubord. Wine yeast strain identification. 40:309-15.
See C. Boone. 41:37-42.

de la Teja, P. See S. Fujinawa. 41:350-4.

De La Torre, M. C. See M. Marti. 40:221-3.

Delgado, P. O. See M. C. Lagunas-Solar. 43:266-74.

Delgado, T., C. Gomez-Cordoves, and B. Villaroya. Relationships between phenolic compounds of low molecular weight as indicators of the aging conditions and quality of brandies. 41:342-5

De Mateo, A. See M. C. Lagunas-Solar. 43:266-74.

De Villiers, O. T. See J. J. Hunter. 42:13-18, 237-44.

Dickmann, D. I. See D. P. Miller. 443:333-8.

Divies, C. See J. F. Cavin. 42:163-6.

Does, A. L. See C. J. McClellan. 40:9-15.

Domecq, B. See M. A. Botella 41:12-15.
See L. Perez. 42:58-62.

Dozen, N. M., and A. C. Noble. Sensory study of the effect of fluorescent light on a sparkling wine and its base wine. 40:265-71.

Drici, F. Z. See J. F. Cavin. 42:163-6.

Drysdale, G. S., and G. H. Fleet. Acetic acid bacteria in winemaking: a review. 39:143-54.

_____, and G. H. Fleet. The growth and survival of acetic acid bacteria in wines at different concentrations of oxygen. 40:99-105.

Dubord, C. See R. Degré. 40:309-15.

Dubourdieu, D. See V. Frezier. 43:375-80.

Duitschaever, C. L., J. Alba, C. Buteau, and B. Allen. Riesling wines made from must concentrated by reverse osmosis. I. Experimental conditions and composition of musts and wines. 42:19-25.

Duncan. N. W. See B. W. Zoecklein. 43:139-48.

Duprat, F. See V. Cheynier. 41:346-9.

Duran-Vila, N., J. Juárez, and J. M. Arregui. Production of viroid-free grapevines by shoot tip culture. 39:217-20.

Duteurtre, B. See M. J. LeRoy. 41:21-8.
See D. Troton. 40:175-82.

E

Echavarri, J. F. See A. Negueruela. 41:232-40.

Edson, C. E. See G. S. Howell. 42:191-8.

Edwards, C. G., R. B. Beelman, C. E. Bartley, and A. L. McConnell. Production of decanoic acid and other volatile compounds and the growth of yeast and malolactic bacteria during vinification. 41:48-56.

_____, and K. A. Jensen. Occurrence and characterization of lactic acid bacteria from Washington State wines: *Pediococcus* spp. 43:233-8.

_____, K. A. Jensen, S. E. Spayd, and B. J. Seymour. Isolation and characterization of native strains of *Leuconostoc oenos* from Washington State wines. 42:219-26.
See K. A. Jensen. 42:274-7.

Edwards, P. A. See C. R. Tryon. 39:5-10.

Ellersieck, M. See J. T. Andrews. 41:116-20.

Elsner, E. A., and G. L. Jubb, Jr. Leaf area estimation of Concord grape leaves from simple linear measurements. 39:95-7.

English, J. T., A. M. Bledsoe, J. J. Marois, and W. M. Kliewer. Influence of grapevine canopy management on evaporative potential in the fruit zone. 41:137-41.

Eschnauer, H. R. See B. L. Gulson. 43:180-90.

Ewart, A. See P. Bissell. 40:316-19.

F

Fallot, J. See M. C. Mauro. 39:200-4.

Famuyiwa, O. O., and C. S. Ough. Modification of acid urease activity by fluoride ions and malic acid in wines. 42:79-80.

Fernandes, J. O. See M. A. Ferreira. 43:339-43.

Fernandez, J. E. See M. C. Lagunas-Solar. 43:266-74.

Fernández, P. See J. Cacho. 43:244-8.

Ferreira, M. A., and J. O. Fernandes. The application of an improved GC-MS procedure to investigate ethyl carbamate behavior during the production of Madeira wines. 43:339-43.

Ferreira, V. See J. Cacho. 43:244-8.

Ferreira-Monteiro, F., and L. F. Bisson. Nitrogen supplementation of grape juice. I. Effect on amino acid utilization during fermentation. 43:1-11.

_____, and L. F. Bisson. Nitrogen supplementation of grape juice. II. Effect on amino acid and urea release following fermentation. 43:11-17.

_____, and L. F. Bisson. Utilization of adenine by yeast during grape juice fermentation and investigation of the possible role of adenine as a precursor of urea. 43:18-22.
See also F. F. Monteiro

Feuillat, M. See M. J. LeRoy. 41:21-8.

Flanzy, C. See S. Bitteur. 43:41-8.
See C. Romieu. 43:129-33.
See F. Z. Sauvage. 42:209-18.
See C. Tesnière. 40:183-8.

Fleet, G. H. See C. R. Davis. 39:137-42.

See G. S. Drysdale. 39:143-54; 40:99-105.

Flores, J. H., D. A. Heatherbell, L. A. Henderson, and M. R. McDaniel. Ultrafiltration of wine: Effect of ultrafiltration on the aroma and flavor characteristics of White Riesling and Gewürztraminer wines. 42:91-6.

_____, D. A. Heatherbell, J. C. Hsu, and B. T. Watson. Ultrafiltration (UF) of White Riesling juice: effect of oxidation and pre-UF juice treatment on flux, composition, and stability. 39:180-7.

_____, D. A. Heatherbell, and M. R. McDaniel. Ultrafiltration of wine: Effect of ultrafiltration on White Riesling and Gewürztraminer wine composition and stability. 41:207-14.

Forcen, H. See A. Mulet. 43:221-6.

Fouse, D, C, See J. L. Smilanick. 41:131-6.

Francis, I. L., M. A. Sefton, and P. J. Williams. A study by sensory descriptive analysis of the effects of oak origin, seasoning, and heating on the aromas of oak model wine extracts. 43:23-30.

Francoli, A. See A. Profumo. 39:273-8.

Franke, K. E., and D. O. Adams. Inhibition of malic enzyme from grape berries by sulfhydryl reagents and oxalic acid. 43:153-8.

See D. O. Adams. 41:121-5; 43:239-43.

Frezier, V., and D. Dubourdieu. Ecology of yeast strain *Saccharomyces cerevisiae* during spontaneous fermentation in a Bordeaux winery. 43:375-80.

Frisinger, J. E. See C. D. Clary. 41:176-81.

Fugelsang, K. C. See J. P. Clark. 39:155-61.

Fujinawa, S., G. Burns, and P. de la Teja. Application of acid urease to reduction of urea in commercial wines. 41:350-4.

_____, S., S. Kodama, H. Todoroki, and T. Suzuki. Trace urea determination in red wine and its degradation rate by acid urease. 43:362-6.

Fumi, M. D., G. Trioli, M. G. Colombi, and O. Colagrande. Immobilization of *Saccharomyces cerevisiae* in calcium alginate gel and its application to bottle-fermented sparkling wine production. 39:267-72.

G

Galán Serrano, M. A. See E. Martínez de la Ossa. 42:252-4.

Gallander, J. F. See K. L. Wilker. 39:38-43; 40:224-6.

Galzy, P. See M. Goetghebeur. 41:295-300.

Gannotti, J. L. See S. A. Kupina. 42:1-5.

García, M. J. See I. Pardo. 39:347-50.

García-Messa, J. A. See M. D. Luque de Castro. 43:93-100.

Garcia-Rodriguez, C. See E. Hebrero. 40:283-91.

García-Ruiz, J. M., R. Alcántara, and J. Martín. Evaluation of wine stability to potassium hydrogen tartrate precipitation. 42:336-40.

Garnham, S. C. See A. J. Buglass. 42:63-6.

Gautheron. See P. Jeandet. 42:41-6.

Giudici, P., and C. Zambonelli. Biometric and genetic study on acetic acid production for breeding of wine yeast. 43:370-4.

Glad, C., J. L. Regnard, Y. Querou, O. Brun, and J. F. Morot-Gaudry. Flux and chemical composition of xylem exudates from Chardonnay grapevines: Temporal evolution and effect of recut. 43:275-82.

Goetghebeur, M., M. Nicolas, A. Blaise, S. Brun, and P. Galzy. Wine benzyl alcohol oxidase: Isolation and characterization. 41:295-300.

Goheen, A. C. Virus diseases and grapevine selection. 40:67-72.

See D. J. Raski. 39:334-6.

See J. Szychowski. 39:213-16.

Goldy, R. G., E. P. Maness, H. D. Stiles, J. R. Clark, and M. A. Wilson. Pigment quantity and quality characteristics of some native *Vitis rotundifolia* Michx. 40:253-8.

Gómez-Cordovés, C. See T. Delgado. 41:342-5.

Glories, Y. See C. W. Nagel. 42:364-6.

Goffinet, M. C., and R. C. Pearson. Anatomy of russeting induced in Concord grape berries by the fungicide Chlorothalonil. 42:281-9.

Golino, D. A. The Davis grapevine virus collection. 43:200-5.

Gonzales, P. See L. Perez. 42:58-62.

Goodwin, C. O., and J. R. Morris. Effect of ultrafiltration on wine quality and browning. 42:347-53.

Graber, W. R. See C. W. Nagel. 39:1-4.

Granett, J., J. De Benedict-is, and J. Marston. Host suitability of *Vitis californica* Bentham to grape phylloxera, *Daktulosphaira vitifolia* (Fitch). 43:249-52.

Guasch, J. See R. Marcé. 40:194-8.

Gubler, W. D., L. J. Bettiga, and D. Heil. Comparisons of hand and machine leaf removal for the control of Botrytis bunch rot. 42:233-6.

Guijo, S. See J. C. Mauricio. 42:301-8.

Guillamon, J. M. See J. J. Mateo. 43:206-9.

Gulson, B. L., T. H. Lee, K. J. Mizon, M. J. Korsch, and H. R. Eschnauer. The application of lead isotope ratios to determine the contribution of the tin-lead capsule to the lead content of wine. 43:180-90.

Gump, B. H. See J. P. Clark. 39:155-61.

Gutierrez, Y. See J. C. Rivas-Gonzalo. 43:210-14.

Gutiérrez-Granda, M.-J., and J. C. Morrison. Solute distribution and malic enzyme activity in developing grape berries. 43:323-8.

Gutlove, B. R. See C. S. Ough. 39:239-42.

H

Hallet, J.-N. See F. Vezinhet 43:83-6.

Hamman, R. A. Jr., A. R. Renquist, and H. G. Hughes. Pruning effects on cold hardiness and water content during deacclimation of Merlot bud and cane tissues. 41:251-60.

Hanke, T. A. See J. M. Harvey. 39:132-6.

Hara, S. See J. C. Ogbonna. 40:292-9.

Harris, C. M. See J. M. Harvey. 39:132-6.

See J. L. Smilanick. 41:131-6.

Harris, R. L. N. See M. S. Allen. 42:109-12.

See M. J. Lacey. 42:103-8.

Hartsell, P. L. See J. M. Harvey. 39:132-6.

See J. L. Smilanick. 41:131-6.

Harvey, J. M., C. M. Harris, T. A. Hanke, and P. L. Hartsell. Sulfur dioxide fumigation of table grapes: relative sorption of SO_2 by fruit and packages, SO_2 residues, decay, and bleaching. 39:132-6.

See J. L. Smilanick. 41:131-6.

Heatherbell, D. A. See J. H. Flores. 39:180-7; 41:207-14; 42:91-6.

Hebrero, E., C. Garcia-Rodriguez, C. Santos-Buelga, and J. C. Rivas-Gonzalo. Analysis of anthocyanins by high performance liquid chromatography-diode array spectroscopy in a hybrid variety (*Vitis vinifera* × *Vitis berlandieri* 41B). 40:283-91.

_____, C. Santos-Buelga, and J. C. Rivas-Gonzalo. High performance liquid chromatography-diode array spectroscopy identification of anthocyanins of *Vitis vinifera* variety Tempranillo. 39:227-33.

See J. C. Rivas-Gonzalo. 43:210-14.

Heil, D. See W. D. Gubler. 42:233-6.

Hellman, W. E., G. L. Yokum, and R. J. Robel. Preliminary evaluation of dimethyl anthranilate as a bird repellent on grapes. 40:140-2.

Henderson, L. A. See J. H. Flores. 42:91-6.

Henick-Kling, T. See I.-M. Tegmo-Larsson. 41:189-92, 269-72.

See D. J. Cox. 41:215-18.

Henschke, P. A., and C. S. Ough. Urea accumulation in fermenting grape juice. 42:317-21.

See J. E. Petering. 42:6-12.

Hensen, D. J. See J. L. Smilanick. 41:131-6.

Herraiz, M. See T. Herraiz. 41:313-18.

Herraiz, T. See C. E. Daudt. 43:318-22.

Herraiz, T., G. Reglero, M. Herraiz, P. J. Martin-Alvarez, and M. D. Cabezudo. The influence of yeast and type of culture on the volatile composition of wines fermented without sulfur dioxide. 41:313-18.

Herrick, I. W. See C. W. Nagel. 40:81-5.

Heymann, H. See J. T. Andrews. 41:116-20.

Hinsch, R. T. See A. J. Bongers. 42:76-8.

Hirschfelt, D. J. See W. L. Peacock. 42:322-6.

Hopcroft, D. H. See W. J. Kelly. 40:277-82.

Hooper, R. L. See P. D. Scudamore-Smith. 41:57-67.

Howell, G. S., D. P. Miller, C. E. Edson, and R. K. Striegler. Influence of training system and pruning severity on yield, vine size, and fruit composition of Vignoles grapevines. 42:191-8.

See M. McLean. 43:87-9.

See D. P. Miller. 39:55-9, 60-6; 40:170-4; 43:333-8.

Hsu, J. C. See J. H. Flores. 39:180-7.

Hsu, L. See T. A. Boyle. 41:43-7.

Huang, A. See C. S. Ough. 41:68-73.

Huang, M.-C. See C. S. Ough. 39:279-82.

Huang, Z., and C. S. Ough. Amino acid profiles of commercial grape juices and wines. 42:261-7.

_____, and C. S. Ough. Effect of vineyard locations, varieties, and rootstocks on the juice amino acid composition of several cultivars. 40:135-9.

See C. S. Ough. 42:26-40.

Huerta, T. See J. J. Mateo. 43:206-9.

Hughes, H. G. See R. A. Hamman, Jr. 41:251-60.

Hunter, J. J., O. T. De Villiers, and J. E. Watts. The effect of partial defoliation on quality characteristics of *Vitis vinifera* L. cv. Cabernet Sauvignon grapes. II. Skin color, skin sugar, and wine quality. 42:13-18.

_____, and D. J. Le Roux. The effect of partial defoliation on development and distribution of roots of *Vitis vinifera* L. cv. Cabernet Sauvignon grafted onto rootstock 99 Richter. 43:71-8.

_____, J. H. Visser, and O. T. De Villiers. Preparation of grapes and extraction of sugars and organic acids for determination by high performance liquid chromatography. 42:237-44.

I

Iland, P. G., and B. G. Coombe. Malate, tartrate, potassium, and sodium in flesh and skin of Shiraz grapes during ripening: concentration and compartmentation. 39:71-6.

Ingels, C. Sustainable agriculture and grape production. 43:296-8.

Ingledew, W. M. See E. Munoz. 40:61-4.

Inyang, I. D. See O. Lamikanra. 39:113-16.

Iodi, M. See J. C. Morrison. 41:301-5.

J

Jackson, D. I. Environmental and hormonal effects on development of early bunch stem necrosis. 42:290-4.

_____, and N. J. Cherry. Prediction of a district's grape-ripening capacity using a latitude-temperature index (LTI). 39:19-28.

See K. Brown. 39:91-4.

Jacobs, C. J., and H. J. J. van Vuuren. Effects of different killer yeasts on wine fermentations. 42:295-300.

See H. J. J. van Vuuren 43:119-28.

James, D. See P. L. Monette. 41:201-3.

Jaworski, A. See C. Y. Lee. 39:337-40; 40:43-6; 41:87-9.

Jeandet, P., R. Bessis, and B. Gautheron. The production of resveratrol (3,5,4'-trihydroxystilbene) by grape berries in different developmental stages. 42:41-6.

Jensen, K. A., and C. G. Edwards. Modification of the API rapid CH system for characterization of *Leuconostoc oenos*. 42:274-7.

See C. G. Edwards. 42:219-26; 43:233-8.

Jimenez, M. See J. J. Mateo. 43:206-9.

Johnson, M. G. See K. J. Moore. 40:214-18.

Johnson, R. P. See C. A. Sims. 39:11-18, 341-3; 40:272-6; 41:182-5, 273-6.

Joseph, K. See C. S. Ough. 40:208-13.

Joshi, V. K., V. P. Bhutani, and R. C. Sharma. The effect of dilution and addition of nitrogen source on chemical, mineral, and sensory qualities of wild apricot wine. 41:229-31.

Juárez, J. See N. Duran-Vila. 39:217-20.

Jubb, G. L. See E. A. Elsner. 39:95-7.

Judge, J. M. See B. W. Zoecklein. 43:139-48.

K

Kantz, K., and V. L. Singleton. Isolation and determination of polymeric polyphenols in wines using Sephadex LH-20. 42:309-16.

_____, and V. L. Singleton. Isolation and determination of polymeric polyphenols using Sephadex LH-20 and analysis of grape tissue extracts. 41:223-8.

Kaps, M. L., and G. A. Cahoon. Growth and fruiting of container-grown Seyval b'anc grapevines modified by changes in crop level, leaf number and position, and light exposure. 43:191-9.

Katz, A. L. See T. J. Burr. 39:67-70.

Kelly, W. J., R. V. Asmundson, and D. H. Hopcroft. Growth of *Leuconostoc oenos* under anaerobic conditions. 40:277-82.

Kepner, R. E. See R. E. M. Wurz. 39:234-8.

Kingston, C. M., and C. W. Van Epenhuijsen. Influence of leaf area on fruit development and quality of Italia glasshouse table grapes. 40:130-4.

Kliewer, W. M., P. Bowen, and M. Benz. Influence of shoot orientation on growth and yield development in Cabernet Sauvignon. 40:259-64.

See A. M. Bledsoe. 39:49-54.

See J. T. English 41:137-41.

See J. Perez. 41:168-75.

See A. Zelleke. 40:47-51.

Kodama, S. See S. Fujinawa. 43:362-6.

Korsch, M. J. See B. L. Gulson. 43:180-90.

Krake, L. R. See P. R. Clingeleffer. 43:31-7.

Kunkee, R. E. See C. S. Ough. 39:279-82.

Kupina, S. A., C. A. Pohl, and J. L. Gannotti. Determination of tartaric, malic, and citric acids in grape juice and wine using gradient ion chromatography. 42:1-5.

L

Lacey, M. J., M. S. Allen, R. L. N. Harris, and W. V. Brown. Methoxypyrazines in Sauvignon blanc grapes and wines. 42:103-8.

See M. S. Allen. 42:109-12.

Lagace, L. S., and L. F. Bisson. Survey of yeast acid proteases for effectiveness of wine haze reduction. 41:147-55.

Lagunas-Solar, M. C., A. De Mateo, J. E. Fernandez, J. I. Oyarzun, O. F. Carvacho, R. A. Arancibia, and P. O. Delgado. Radiotracer studies on the uptake and retention (conversion) of ^{35}S-sulfur dioxide in table grapes. 43:266-74.

Lamikanra, O., and I. D. Inyang. Temperature influence on muscadine

wine protein characteristics. 39:113-16.

Landridge, P. See J. E. Petering. 42:6-12.

Lascano, R. J., R. L. Baumhardt, and W. N. Lipe. Measurement of water flow in young grapevines using the stem heat balance method. 43:159-65.

Léauté, R. Distillation in alambic. 41:90-103.

Lee, C. Y., and A. W. Jaworski. Identification of some phenolics in white grapes. 41:87-9.

_____, and A. W. Jaworski. Major phenolic compounds in ripening white grapes. 40:43-6.

_____, and A. W. Jaworski. Phenolics and browning potential of white grapes grown in New York. 39:337-40.

See J. Oszmianski. 41:204-6.

Lee, T. H. See C. R. Davis. 39:137-42.

See B. L. Gulson. 43:180-90.

Le Roux, D. J. See J. J. Hunter. 43:71-8.

LeRoy, M. J., M. Charpentier, B. Duteurtre, M. Feuillat, and C. Charpentier. Yeast autolysis during Champagne aging. 41:21-8.

Libbey, L. M. See R. Miranda-López. 43:90-2.

Lima, J. L. F. C., and A. O. S. S. Rangel. Determination of metallic cations in wines by flow injection analysis. 41:284-8.

_____, and A. O. S. S. Rangel. Enzymatic determination of L(-)malic and L(+)lactic acids in wine by flow injection analysis. 43:58-62.

Lipe, W. N., L. Baumhardt, C. W. Wendt, and D. J. Rayburn. Differential thermal analysis of deacclimating Chardonnay and Cabernet Sauvignon grape buds as affected by evaporative cooling. 43:355-61.

See R. J. Lascano. 43:159-65.

Litchev, V. Influence of oxidation processes on the development of the taste and flavor of wine distillates. 40: 31-5.

Liyanage, C. See D. O. Adams. 42:137-40.

Lloyd, J. See P. M. Perkins-Veazie. 43:79-82.

Loescher, W. H. See J. E. Muniz. 42:341-6.

Longo, E., J. Cansado, D. Agrelo, and T. G. Villa. Effect of climatic conditions on yeast diversity in grape musts from northwest Spain. 42:141-4.

Lopez de Castro, M. P. See A. Negueruela. 41:232-40.

Los Arcos, M. L. See A. Negueruela. 41:232-40.

Loureiro, V. See M. Malfieto-Ferreira. 41:219-22.

Luque de Castro, M. D., and J. A. García-Messa. Potential of flow injection methodology for beverage analysis. 43:93-100.

M

Mackenzie, D. H. See M. W. Moncur. 40:21-6.

Magarey, P. A. See K. Ophel. 41:325-9.

Magyar, I., and I. Panyik. Biological deacidification of wine with *Schizosaccharomyces pombe* entrapped in Ca-alginate gel. 40:233-40.

Mailhiot, K. See R. Degré. 40:309-15.

Main, G. L., and J. R. Morris. Color of Riesling and Vidal wines as affected by bentonite, Cufex®, and sulfur dioxide juice treatments. 42:354-7.

See J. R. Morris. 43:230-2.

Makino, S. See K. Yokotsuka. 39:293-302.

Malfieto-Ferreira, M., J. P. Miller-Guerra, and V. Loureiro. Proton extrusion as indicator of the adaptive state of yeast starters for the continuous production of sparkling wines. 41:219-22.

Maness, E. P. See R. G. Goldy. 40:253-8.

Marcé, R. M., M. Calull, F. Borrull, and F. X. Rius. Determination of the major carboxyl acids in wine by an optimized HPLC method with linear gradient elution. 41:289-94.

See M. Calull. 42:268-73.

_____, M. Calull, J. Guasch, and F. Borrull. Determination of free amino acids in wine by HPLC using precolumn derivatization with phenylisothiocyanate. 40:194-8.

Mariné-Font, A. See M. C. Vidal-Carou. 41:160-7.

Marois, J. J. See J. T. English 41:137-41.

See A. M. Bledsoe. 39:49-54.

Martin-Alvarez, P. J. See T. Herraiz. 41:313-18.

Mariné-Font, A. See M. C. Vidal-Carou. 42:145-9.

Marois, J. J. See D. O. Chellemi. 43:53-7.

Marston, J. See J. Granett. 43:249-52.

Marti, M., and M. C. De La Torre. Determination of molecular weight of polysaccharides in musts and wines by HPLC. 40:221-3.

Martín, J. See J. M. García-Ruiz. 42:336-40.

Martínez de la Ossa, E., and M. A. Galán Serrano. Salt effect on the composition of alcohols obtained from wine by extractive distillation. 42:252-4.

Mateo, J. J., J. M. Guillamon, M. Jimenez, T. Huerta, and A. Pastor. Comparison of volatiles produced by four *Saccharomyces cerevisiae* strains isolated from Monastrell musts. 43:206-9.

Mathieu, Y. See M. C. Mauro. 39:200-4.

Matthews, M. A., and M. M. Anderson. Fruit ripening in *Vitis vinifera* L.: Responses to seasonal water deficits. 39:313-20.

_____, and M. M. Anderson. Reproductive development in grape (*Vitis vinifera* L.): Responses to seasonal water deficits. 40:52-60.

Maujean, A. See F. Brissonet. 42:97-102.

Mauricio, J. C., S. Guijo, and J. M. Ortega. Relationship between phospholipid and sterol content in *Saccharomyces cerevisiae* and *Torulaspora delbrueckii* and their fermentation activity in grape musts. 42:301-8.

Mauro, M. C., V. Vaillant, P. Tey-Rulh, Y. Mathieu, and J. Fallot. *In vitro* study of the relationship between *Vitis vinifera* and *Eutypa lata* (Pers.: Fr.) Tul. I. Demonstration of the toxic compounds secreted by the fungus. 39:200-4.

McCarthy, M. G. Clonal and pruning effects on Muscat à petite grains blanc yield and terpene concentration. 43:149-52.

_____, and R. M. Cirami. The effect of rootstocks on the performance of Chardonnay from a nematode-infested Barossa Valley vineyard. 41:126-30.

McClellan, C. J., A. L. Does, and L. F. Bisson. Characterization of hexose uptake in wine strains by *Saccharomyces cerevisiae* and *Saccharomyces bayanus*. 40:9-15.

McConnell, A. L. See C. G. Edwards. 41:48-56.

McDaniel, M. R. See R. M. Avedovech. 43:253-60.

See J. H. Flores. 41:207-14; 42:91-6.

See R. Miranda-López. 43:90-2.

See J. D. Wightman. 43:283-9.

McIntyre, G. N. See M. W. Moncur. 40:21-6.

McKinnon, A. J., R. W. Cattrall, and G. R. Scollary. Aluminum in wine - its measurement and identification of major sources. 43:166-70.

McLaran, E. D. See P. D. Scudamore-Smith. 41:57-67.

McLean, M., G. S. Howell, and A. J. M. Smucker. A minirhizotron system for *in situ* root observation studies of Seyval grapevines. 43:87-9.

Medina, M. See M. J. Cabrera. 39:283-7.

Meyers, C. A. See T. J. Burr. 39:67-70.

Michaelis, C. S. See D. P. Milller. 43:333-8.

Micheals, N. J. See J. D. Wightman. 43:283-9.

Millán, C., and J. M. Ortega. Production of ethanol, acetaldehyde, and acetic acid in wine by various yeast races: role of alcohol and aldehyde dehydrogenase. 39:107-12.

Miller, D. P., and G. S. Howell. The effect of various carbonic maceration treatments on must and wine composition of Marechal Foch. 40:170-4.

_____, G. S. Howell, C. S. Michaelis and D. I. Dickmann. The content of phenolic acid and aldehyde flavor components of white oak as affected by site and species. 43:333-8.

_____, G. S. Howell, and R. K. Striegler. Cane and bud hardiness of own-rooted White Riesling and scions of White Riesling and Chardonnay grafted to selected rootstocks. 39:60-6.

_____, G. S. Howell, and R. K. Striegler. Cane and bud hardiness of selected grapevine rootstocks. 39:55-9.

See G. S. Howell. 42:191-8.

Miller-Guerra, J. P. See M. Malfieto-Ferreira. 41:219-22.

Miranda-López, R., L. M. Libbey, B. T. Watson, and M. R. McDaniel. Identification of additional odor-active compounds in Pinot noir wines. 43:90-2.

Mittak, V. L. See T. J. Burr. 39:67-70.

Mizon, K. J. See B. L. Gulson. 43:180-90.

Moncur, M. W., K. Rattigan, D. H. Mackenzie, and G. N. McIntyre. Base temperature for budbreak and leaf appearance of grapevines. 40:21-6.

Monette, P. L., and D. James. The use of *Nicotiana benthamiana* as an herbaceous receptor host for closteroviruses from leafroll-affected vines. 41:201-3.

Monteiro, F. F., and L. F. Bisson. Amino acid utilization and urea formation during vinification fermentations. 42:199-208.

_____, and L. F. Bisson. Biological assay of nitrogen content of grape juice and prediction of sluggish fermentations. 42:47-57.

_____, E. K. Trousdale, and L. F. Bisson. Ethyl carbamate formation in wine: Use of radioactively labeled precursors to demonstrate the involvement of urea. 40:1-8.

See also F. Ferreira Monteiro.

Mooney. L. A. See C. S. Ough. 39:243-9.

Moore, J. N. See J. R. Morris. 43:230-2.

Moore, K. J., and M. G. Johnson. Preservation of wine must yeasts by drying on calcium alginate swabs. 40:214-18.

Mora, J., J. I. Barbas, and A. Mulet. Growth of yeast species during the fermentation of musts inoculated with *Kluyveromyces thermotolerans* and *Saccharomyces cerevisiae*. 41:156-9.

_____, J. I. Barbas, B. Ramis, and A. Mulet. Yeast microflora associated with some Majorcan musts and wines. 39:344-6.

_____, and A. Mulet. Effects of some treatments of grape juice on the population and growth of yeast species during fermentation. 42:133-6.

_____, and C. Rossello. The growth and survival of *Pichia membranaefaciens* during fermentation of grape juice. 43:329-32.

Moreno, J. See M. J. Cabrera. 39:283-7.

Morin, A. See R. Degré. 40:309-15.

Morot-Gaudry, J. F. See C. Glad. 43:275-82.

Morris, J. R., O. L. Oswald, G. L. Main, J. N. Moore, and J. R. Clark. Storage of new seedless grape cultivar with sulfur dioxide generators. 43:230-2.

See G. L. Main. 42:354-7.

See C. O. Goodwin. 42:347-53.

See V. Panagiotatakopoulou. 42:255-60.

Morrison, J. C., and M. Iodi. The influence of waterberry on the development and composition of Thompson Seedless grapes. 41:301-5.

_____, and A. C. Noble. The effects of leaf and cluster shading on the composition of Cabernet Sauvignon grapes and on fruit and wine sensory properties. 41:193-200.

See M.-J. Gutiérrez-Granda. 43:323-8.

See J. K. Rosenquist. 40:241-4.

See M. W. Silacci. 41:111-15.

Mortensen, J. A. See C. A. Sims. 42:128-32.

See O. U. Onokpise. 39:121-4.

Motomura, Y. Distribution of ^{14}C-assimilates from individual leaves into clusters and grape shoots. 41:306-12.

Mulet, A. See J. Mora. 39:344-6; 41:156-9.

Moutounet, M. See J.-M. Brillouet. 41:29-36; 42:150-2.

Moutounet, M. See V. Cheynier. 40:36-42; 41:346-9.

Mulet, A., A. Berna, and M. Forcen. Differentiation and grouping characteristics of varietal grape musts and wines from Majorcan origin. 43:221-6.

See J. Mora. 42:133-6.

Muniz, J. E., R. L. Wample, and W. H. Loescher. Cultivar differences in response to low temperatures in *Vitis vinifera* callus *in vitro*. 42:341-6.

Munoz, E., and W. M. Ingledew. An additional explanation for the promotion of more rapid, complete fermentation by yeast hulls. 40:61-4.

Muñoz, R. See J. M. Zapata. 43:134-8.

Murphey, J. M., S. E. Spayd, and J. R. Powers. Effect of grape maturation on soluble protein characteristics of Gewürztraminer and White Riesling juice and wine. 40:199-207.

_____, S. E. Spayd, and J. R. Powers. Estimation of soluble protein concentration of white wines using Coomassie brilliant blue G-250. 40:189-93.

N

Nagel, C. W., and Y. Glories. Use of a modified dimethylaminocinnamaldehyde reagent for analysis of flavanols. 42:364-6.

_____, and W. R. Graber. Effect of must oxidation on quality of white wines. 39:1-4.

_____, and I. W. Herrick. The effect of malate or lactate content on the pH-TA relationship of potassium bitartrate saturated alcohol-water solutions. 40:81-5.

_____, and K. M. Weller. Colorimetric determination of urea in wine. 40:143-4.

See J. R. Powers. 39:117-20.

Nagodawithana, T. W. See G. Reed. 39:83-90.

Nakamura, K. See J. C. Ogbonna. 40:292-9.

Negueruela, A. I., J. F. Echavarri, M. L. Los Arcos, and M. P. Lopez de Castro. Study of color of quaternary mixtures of wines by means of the Sheffé design. 41:232-40.

Nicholas, P. R. See K. Ophel. 41:325-9.

Nicolas, M. See M. Goetghebeur. 41:295-300.

Nishino, N. See K. Yokotsuka. 39:288-92.

Noble, A. C., C. R. Strauss, P. J. Williams, and B. Wilson. Contribution of terpene glycosides to bitterness in muscat wines. 39:129-31.

See N. M. Dozen. 40:265-71.

See J. C. Morrison. 41:193-200.

Nottingham, S. M. See D. J. Williams. 43:227-9.

O

Ogbonna, J. C., Y. Amano, K. Nakamura, K. Yokotsuka, Y. Simazu, M. Watanabe, and S. Hara. A multistage bioreactor with replaceable bioplates for continuous wine fermentation. 40:292-8.

Onokpise, O. U. Coefficients of coancestry and inbreeding of commonly grown muscadine grape cultivars. 39:351-3.

_____, and J. A. Mortensen. Genotype × environment interaction in *Vitis rotundifolia* Michaux. 39:121-4.

Ophel, K., P. R. Nicholas, P. A. Magarey, and A. W. Bass. Hot water

treatment of dormant grape cuttings reduces crown gall incidence in a field nursery. 41:325-9.

Ortega, J. M. See M. J. Cabrera. 39:283-7.
See J. C. Mauricio. 42:301-8.
See C. Millan. 39:107-12.

Oswald, O. L. See J. R. Morris. 43:230-2.

Oszmianski, J., and C. Y. Lee. Isolation and HPLC determination of phenolic compounds in red grapes. 41:204-6.

_____, T. Ramos, and M. Bourzeix. Fractionation of phenolic compounds in red wine. 39:259-62.

Ough, C. S., E. A. Crowell, and B. R. Gutlove. Carbamyl compound reactions with ethanol. 39:239-42.

_____, E. A. Crowell, and L. A. Mooney. Formation of ethyl carbamate precursors during grape juice (Chardonnay) fermentation. I. Addition of amino acids, urea, and ammonia: effects of fortification on intracellular and extracellular precursors. 39:243-9.

Ough, C. S., M. Davenport, and K. Joseph. Effects of certain vitamins on growth and fermentation rate of several commercial active dry wine yeasts. 40:208-13.

_____, Z. Huang, D. An, and D. Stevens. Amino acid uptake by four commercial yeasts at two different temperatures of growth and fermentation: Effects on urea excretion and reabsorption. 42:26-40.

_____, R. E. Kunkee, M. R. Vilas, E. Bordeu, and M.-C. Huang. The interaction of sulfur dioxide, pH, and dimethyl dicarbonate on the growth of *Saccharomyces cerevisiae* Montrachet and *Leuconostoc oenos* MCW. 39:279-82.

_____, D. Stevens, and J. Almy. Preliminary comments on effects of grape vineyard nitrogen fertilization on the subsequent ethyl carbamate formation in wines. 40:219-20.

_____, D. Stevens, T. Sendovski, A. Huang, and D. An. Factors contributing to urea formation in commercially fermented wines. 41:68-73.

_____, and G. Trioli. Urea removal from wine by an acid urease. 39:303-7.
See C. E. Daudt. 43:318-22.
See O. O. Famuyiwa. 42:79-80.
See P. A. Henschke. 42:317-21.
See Z. Huang. 40:135-9; 42:261-7.
See G. Trioli. 40:245-52.

Oyarzun, J. I. See M. C. Lagunas-Solar. 43:266-74.

P Q

Panagiotatakopoulou, V., and J. R. Morris. Chemical additives to reduce browning in white wines. 42:255-60.

Panyik, I. See I. Magyar. 40:233-40.

Pardo, I., M. J. García, M. Zúñiga, and F. Uruburu. Evaluation of the API 50 CHL system for identification of *Leuconostoc oenos*. 39:347-50.

Pastor, A. See J. J. Mateo. 43:206-9.

Peacock, W. L., L. P. Christensen, and F. E. Broadbent. Uptake, storage, and utilization of soil-applied nitrogen by Thompson Seedless as affected by time of application. 40:16-20.

_____, L. P. Christensen, and D. J. Hirschfelt. Influence of timing of nitrogen fertilizer application on grapevines in the San Joaquin Valley. 42:322-6.
See L. P. Christensen. 42:227-32.

Pearson, R. C. See M. C. Goffinet. 42:281-9.

Peffer, T. E. See C. D. Clary. 41:176-81.

Perez, J., and W. M. Kliewer. Effect of shading on bud necrosis and bud fruitfulness of Thompson Seedless grapevines. 41:168-75.

Perez, L., M. J. Valcarcel, P. Gonzales, and B. Domecq. Influence of *Botrytis* infection of the grapes on the biological aging process of fino sherry. 42:58-62.

Perez-Rodriguez, L. See M. A. Botella. 41:12-15.

Peri, C., M. Riva, and P. Decio. Crossflow membrane filtration of wines: comparison of performance of ultra filtration, microfiltration, and intermediate cut-off membranes. 39:162-8.

Perkins-Veazie, P. M., J. K. Collins, J. Lloyd, and R. K. Striegler. Influence of package on post-harvest quality of Oklahoma and Arkansas table grapes. 43:79-82.

Pesavento, M. See A. Profumo. 39:273-8.

Petering, J. E., P. A. Henschke, and P. Landridge. The *Escherichia coli* ß-glucuronidase gene as a marker for *Saccharomyces* yeast strain identification. 42:6-12.

Petroff, M. See D. J. Williams. 43:227-9.

Pfeiffer, P., and F. Radler. Determination of ethanolamine in wine by HPLC after derivatization with 9-fluorenylmethoxycarbonylchloride. 43:315-17.

Pilone, G. J., M. G. Clayton, and R. J. Van Duivenboden. Characterization of wine lactic acid bacteria: Single broth culture for tests of heterofermentation, mannitol from fructose, and ammonia from arginine. 42:153-7.

Piton, F., M. Charpentier, and D. Troton. Cell wall and lipid changes in *Saccharomyces cerevisiae* during aging of Champagne wine. 39:221-6.

Pohl, C. A. See S. A. Kupina. 42:1-5.

Pool, R. M. See T. K. Wolf. 39:29-37, 308-12.

Poullard, A. See F. Vezinhet 43:83-6.

Powers, J. R., C. W. Nagel, and K. Weller. Protein removal from a wine by immobilized grape proanthocyanidins. 39:117-20.
See J. M. Murphey. 40:189-93, 199-207.

Prevost, H. See J. F. Cavin. 42:163-6.

Profumo, A., C. Riolo, M. Pesavento, and A. Francoli. The evolution of the Italian distillate "grappa" during aging in wood. A gas chromatic and high performance liquid chromatography study. 39:273-8.

Querou, Y. See C. Glad. 43:275-82.

R

Radler, F. Possible use of Nisin in winemaking. I. Action of Nisin against lactic acid bacteria and wine yeasts in solid and liquid media. 41:1-6.

_____. Possible use of Nisin in winemaking. II. Experiment to control lactic acid bacteria in the production of wine. 41:7-11.
See P. Pfeiffer. 43:315-17.

Ramis, B. See J. Mora. 39:344-6.

Ramos, T. See J. Oszmianski. 39:259-62.

Rangel, A. O. S. S. See J. L. F. C. Lima. 41:284-8; 43:58-62.

Raski, D. J., and A. C. Goheen. Comparison of l,3-dichloropropene and methyl bromide for control of *Xiphinemia index* and grapevine fanleaf degeneration complex. 39:334-6.

Rattigan, K. See M. W. Moncur. 40:21-6.

Ravji, R. G, S. B. Rodriguez, and R. J. Thornton. Glycerol production by four common grape molds. 39:77-82.

Rayburn, D. J. See W. N. Lipe. 43:355-61.

Razungles, A., C. L. Bayonove, R. E. Cordonnier, and J. C. Sapis. Grape carotenoids: changes during the maturation period and localization in mature berries. 39:44-8.

Reed, G., and T. W. Nagodawithana. Technology of yeast usage in winemaking. 39:83-90.

Reglero, G. See T. Herraiz. 41:313-18.

Regnard, J. L. See C. Glad. 43:275-82.

Renquist, A. R. See R. A. Hamman, Jr. 41:251-60.

Reynolds, A. G. Response of Okanagan Riesling vines to training system and simulated mechanical pruning. 39:205-12.

_____, and D. A. Wardle. Effects of timing and severity of summer hedging on growth, yield, fruit composition, and canopy characteristics

of de Chaunac. I. Canopy characteristics and growth parameters. 40:109-20.

_____, and D. A. Wardle. Impact of various canopy manipulation techniques on growth, yield, fruit composition, and wine quality of Gewürztraminer. 40:121-9.

_____, and D. A. Wardle. Influence of fruit microclimate on monoterpene levels of Gewürztraminer. 40:149-54.

_____, and D. A. Wardle. Effects of timing and severity of summer hedging on growth, yield, fruit composition, and canopy characteristics of de Chaunac. II. Yield and fruit composition. 40:299-308.

Rigaud, J. See V. Cheynier. 40:36-42; 41:346-9.

Riolo, C. See A. Profumo. 39:273-8.

Rius, F. X. See R. M. Marcé. 41:289-94.

Riva, M. See C. Peri. 39:162-8.

Rivas-Gonzalo, J. C., Y. Gutierrez, E. Hebrero, and C. Santos-Buelga. Comparison of methods for the determination of anthocyanins in red wines. 43:210-14.

See E. Hebrero. 39:227-33; 40:283-91.

Robel, R. J. See W. E. Hellman. 40:140-2.

Robillard, B. See D. Troton. 40:175-82.

Robin, J. P., C. G. Romieu, and F. X. Sauvage. Anaerobic metabolism of organic and amino acids in grape. I. A device for measuring the decarboxylating and ethanol-releasing kinetics from a single ^{14}C-labeled berry. 40:161-9.

See C. Romieu. 43:129-33.

See F. Z. Sauvage. 42:209-18.

Rodriguez, S. B. See R. G. Ravji. 39:77-82.

See I.-M. Tegmo-Larsson. 40:106-8.

Rodriguez-Clemente R., and I. Correa-Gorospe. Structural, morphological, and kinetic aspects of potassium hydrogen tartrate precipitation from wines and alcoholic solutions. 39:169-79.

_____, I. Correa-Gorospe, and J. J. De Castro. A new method for the stabilization of wines with respect to the potassium bitartrate precipitation. 41:16-20.

Romieu, C., C. Tesnière, L. Than-Ham, C. Flanzy, and J.-P. Robin. An examination of the importance of anaerobiosis and ethanol in causing injury to grape mitochondria. 43:129-33.

See J. P. Robin. 40:161-9.

See F. Z. Sauvage. 42:209-18.

Ros Barceló, A. See J. M. Zapata. 43:134-8.

Rosenquist, J. K., and J. C. Morrison. Some factors affecting cuticle and wax accumulation on grape berries. 40:241-4.

Rossello, C. See J. Mora. 43:329-32.

Rowhani, A. Use of $F(ab')_2$ antibody fragment in ELISA for detection of grapevine viruses. 43:38-40

S

Saayman, D. See W. J. Conradie. 40:85-90, 91-8.

Sablayrolles, J. M. See M. Bely. 41:319-24.

Sanchez, C. See C. Boone. 41:37-42.

Sangtippawan, W. See P. Bissell. 40:316-19, 283-91.

Santos-Buelga, C. See J. C. Rivas-Gonzalo. 43:210-14.

See E. Hebrero. 39:227-33.

Sapis, J. C. See A. Razungles. 39:44-8.

Sarris, J. See S. Bitteur. 43:41-8.

Sauvage, F. X., C. G. Romieu, C. Flanzy, and J. P. Robin. Aminotransferases in grapes. Isolation and characterization of aspartate aminotransferase. 42:209-18.

See J. P. Robin. 40:161-9.

Sciancalepore, V. Extraction of protein from wine lees. 40:65-6.

Scollary, G. R. See A. J. McKinnon. 43:166-70.

Scudamore-Smith, P. D., R. L. Hooper, and E. D. McLaran. Color and phenolic changes of Cabernet Sauvignon wine made by simultaneous yeast/bacterial fermentation and extended pomace contact. 41:57-67.

See D. J. Williams. 43:227-9.

Sdicu, A.-M. See C. Boone. 41:37-42.

Sefton, M. A. See I. L. Francis. 43:23-30.

See P. Winterhalter. 41:277-83.

Semancik, J. S. See J. Szychowski. 39:213-16

Sendovski, T. See C. S. Ough. 41:68-73.

Seymour, B. J. See C. G. Edwards. 42:219-26.

Sharma, R. C. See V. K. Joshi. 41:229-31.

Shimizu, K. See Nami Yamamoto. 42:358-63.

Siemann, E. H., and L. L. Creasy. Concentration of the phytoalexin resveratrol in wine. 43:49-52.

Silacci, M. W., and J. C. Morrison. Changes in pectin content of Cabernet Sauvignon grape berries during maturation. 41:111-15.

Simazu, Y. See J. C. Ogbonna. 40:292-9.

Sims, C. A., R. P. Bates, and R. P. Johnson. Comparison of pre- and post-fermentation ultrafiltration on the characteristics of sulfited and non-sulfited white wines. 41:182-5.

_____, R. P. Bates, and R. P. Johnson. Effects of mechanical pruning on the yield and quality of muscadine grapes. 41:273-6.

_____, R. P. Bates, and J. A. Mortensen. Effects of must polyphenoloxidase activity and timing of sulfite addition on the color and quality of *Vitis rotundifolia* and *Euvitis* hybrid white wines. 42:128-32.

_____, R. P. Bates, and R. P. Johnson. Use of ultrafiltration in the processing of muscadine and hybrid wines. 39:11-18.

_____, R. P. Johnson, and R. P. Bates. Quality of a non-sulfited *Vitis rotundifolia* and a *Euvitis* hybrid white wine produced from ultrafiltered juice. 40:272-6.

_____, R. P. Johnson, and R. P. Bates. Response of a hard-to-press *Vitis rotundifolia* cultivar and a hard-to-clarify *Euvitis* hybrid to commercial enzyme preparations. 39:341-3.

Singleton, V. L. Wine and enology: Status and outlook. 43:344-54

_____, and E. K. Trousdale. Anthocyanin-tannin interactions explaining differences in polymeric phenols between white and red wines. 43:63-70.

See J. J. L. Cilliers. 41:84-6.

See K. Kantz. 41:223-8; 42:309-16.

See K. Yokotsuka. 39:288-92, 293-302.

Skene, K. G. M., and M. Barlass. Response to NaCl of grapevines regenerated from multiple-shoot cultures exhibiting mild salt tolerance *in vitro*. 39:125-8.

Smart, R. E. Shoot spacing and canopy light microclimate. 39:325-33.

_____, S.M. Smith, and R. V. Winchester. Light quality and quantity effects on fruit ripening for Cabernet Sauvignon. 39:250-8.

Smilanick, J. L., J. M. Harvey, P. L. Hartsell, D. J. Hensen, C. M. Harris, D. C. Fouse, and M. Assemi. Factors influencing sulfite residues in table grapes after sulfur dioxide fumigation. 41:131-6.

Smith, S. M. See R. E. Smart, 39:250-8.

Smucker, A. J. M. See M. McLean. 43:87-9.

Soulis, T. See V. Voulgaropoulos. 42:73-5.

Souquet, J.-M. See V. Cheynier. 40:36-42; 41:346-9.

Spayd, S. E. See C. G. Edwards. 42:219-26.

See J. M. Murphey. 40:189-93, 199-207.

Spittler, T. D. See I.-M. Tegmo-Larsson. 40:106-8.

Splittstoesser, D. F., and J. J. Churney. The incidence of sorbic acid-resistant gluconobacters and yeasts on grapes grown in New York

State. 43:290-3.

Steans, G. F. See K. Brown. 39:91-4.

Steinhauer, R. E. See C. D. Clary. 41:176-81.

Stevens, D. See C. E. Daudt. 43:318-22.
See C. S. Ough. 40:219-20; 41:68-73; 42:26-40.

Stiles, H. D. See R. G. Goldy. 40:253-8.

Strauss, C. R. See A. C. Noble. 39:129-31.

Striegler, R. K. See D. P. Miller. 39:55-9, 60-6.
See G. S. Howell. 42:191-8.
See P. M. Perkins-Veazie. 43:79-82.

Suzuki, T. See S. Fujinawa. 43:362-6.

Szychowski, J. A., A. C. Goheen, and J. S. Semancik. Mechanical transmission and rootstock reservoirs as factors in the widespread distribution of viroids in grapevines. 39:213-16.

T

Tegmo-Larsson, I.-M., and T. Henick-Kling. Ethyl carbamate precursors in grape juice and the efficiency of acid urease on their removal. 41:189-92.

_____, and T. Henick-Kling. The effect of fermentation and extended lees contact on ethyl carbamate formation in New York wine. 41:269-72.

_____, T. D. Spittler, and S. B. Rodriguez. Effect of malolactic fermentation on ethyl carbamate formation in Chardonnay wine. 40:106-8.

Tesnière, C., R. Baumes, C. Bayonove, and C. Flanzy. Effect of simulated alcoholic fermentation on aroma components of grape berries during anaerobic metabolism. 40:183-8.
See S. Bitteur. 43:41-8.
See C. Romieu. 43:129-33.

Tey-Rulh, P. See M. C. Mauro. 39:200-4.

Than-Ham. L See C. Romieu. 43:129-33.

Thomas, D. Y. See R. Degré. 40:309-15.

Thornton, R. J. See R. G. Ravji. 39:77-82.

Todoroki, H. See S. Fujinawa. 43:362-6.

Totsuka, A. See Nami Yamamoto. 42:358-63.

Trioli, G., and C. S. Ough. Causes for inhibition of an acid urease from *Lactobacillus fermentum*. 40:245-52.
See M. D. Fumi. 39:267-72.
See C. S. Ough. 39:303-7.

Troton, D., M. Charpentier, B. Robillard, R. Calvayrac, and B. Duteurtre. Evolution of the lipid contents of Champagne wine during the second fermentation of *Saccharomyces cerevisiae*. 40:175-82.
See F. Piton. 39:221-6.

Trousdale, E. K. See F. F. Monteiro. 40:1-8.
See V. L. Singleton. 43:63-70.

Tryon, C. R., P. A. Edwards, and M. G. Chisholm. Determination of the phenolic content of some French-American hybrid white wines using ultraviolet spectroscopy. 39:5-10.

U V

Ulla-Ulla, M. C. See M. C. Vidal-Carou. 41:160-7.

Uruburu, F. See I. Pardo. 39:347-50.

Vaillant, C. See M. C. Mauro. 39:200-4.

Valade, M. See F. Vezinhet 43:83-6.

Valcarcel, M. J. See L. Perez. 42:58-62.

Valpuesta, V. See M. A. Botella. 41:12-15.

Van Duivenboden, R. J. See G. J. Pilone. 42:153-7.

Van Epenhuijsen, C. W. See C. M. Kingston. 40:130-4.

van Vuuren, H. J. J., and C. J. Jacobs. Killer yeasts in the wine industry: A review. 43:119-28
See C. J. Jacobs. 42:295-300.

Vezinhet, F., J.-N. Hallet, M. Valade, and A. Poulard. Ecological survey of wine yeast strains by molecular methods of identification. 43:83-6.

Vidal-Carou, M. C., A. Ambatlle-Espunyes, M. C. Ulla-Ulla, and A. Mariné-Font. Histamine and tyramine in Spanish wines: their formation during the winemaking process. 41:160-7.

_____, R. Codony-Salcedo, and A. Mariné-Font. Changes in the concentration of histamine and tyramine during wine spoilage at various temperatures. 42:145-9.

Vilas, E. P. See J. A. Wolpert. 43:367-9, 384-8.

Vilas, M. R. See C. S. Ough. 39:279-82.

Villa, T. G. See E. Longo. 42:141-4.

Villar Campos, T. See M. S. Cartesio. 39:188-9.

Villaroya, B. See T. Delgado. 41:342-5.

Visser, J. H. See J. J. Hunter. 42:237-44.

Voulgaropoulos, V., T. Soulis, and N. Andricopoulos. Fluorimetric determination of biacetyl in wines after condensation with 3,4-diaminoanisole. 42:73-5.

W

Wagner, J. See C. Boone. 41:37-42.

Walker, M. A., and J. M. Boursiquot. Ampelographic and isozyme data correcting the misnaming of the grape rootstock SO4 at the University of California, Davis. 43:261-5.

Wallace, W. See E. J. Waters. 42:123-7.

Walter, M. H., and H. R. Cameron. Double-stranded RNA isolated from grapevines affected by rupestris stem pitting disease. 42:175-9.

Wample, R. L., A. Bary, and T. J. Burr. Heat tolerance of dormant *Vitis vinifera* cuttings. 42:67-72.
See J. E. Muniz. 42:341-6.

Wardle, D. A. See A. G. Reynolds. 40:109-20, 131-9, 149-54, 299-308.

Watanabe, M. See J. C. Ogbonna. 40:292-9.

Waters, E. J., W. Wallace, and P. J. Williams Heat haze characteristics of fractionated wine proteins. 42:123-7.

Watson, B. T. See R. M. Avedovech. 43:253-60.
See J. H. Flores. 39:180-7.
See R. Miranda-López. 43:90-2.
See J. D. Wightman. 43:283-9.

Watts, J. E. See J. J. Hunter. 42:13-18.

Webb, A. D. See R. E. M. Wurz. 39:234-8.

Weller, K. M. See C. W. Nagel. 40:143-4.
See J. R. Powers. 39:117-20.

Wendt, C. W. See W. N. Lipe. 43:355-61.

Wibowo, D. See C. R. Davis. 39:137-42.

Wightman, J. D., X. Xu, B. M. Yorgey, B. T. Watson, M. R. McDaniel, N. J. Micheals, and A. T. Bakalinsky. Evaluation of genetically modified wine strains of *Saccharomyces cerevisiae*. 43:283-9.

Wilker, K. L. Hydrolysis of sucrose in eastern U.S. table wines. 43:381-3.

_____, and J. F. Gallander. Comparison of Seyval blanc wine aged in barrels and stainless steel tanks with oak chips. 39:38-43.

_____, and J. F. Gallander. Comparison of Seyval blanc wines aged with air- and kiln-dried American white oak. 40:224-6.

Williams, D. J., P. D. Scudamore-Smith, S. M. Nottingham, and M. Petroff. A comparison of three methods for determining total sulfur dioxide in white wine. 43:227-9.

Williams, L. E., and P. J. Biscay. Partitioning of dry weight, nitrogen, and potassium in Cabernet Sauvignon grapevines from anthesis until

harvest. 42:113-17.

_____, and R. J. Smith. The effect of rootstock on the partitioning of dry weight, nitrogen and potassium, and root distribution of Cabernet Sauvignon grapevines. 42:118-22.

Williams, P. J. See N. A. Abbott. 42:167-74.

See I. L. Francis. 43:23-30.

See A. C. Noble. 39:129-31.

See E. J. Waters. 42:123-7.

See P. Winterhalter. 41:277-83.

Wilson, B. See A. C. Noble. 39:129-31.

Wilson, M. A. See R. G. Goldy. 40:253-8.

Winchester, R. V. See R. E. Smart. 39:250-8.

Winterhalter, P., M. A. Sefton, and P. J. Williams. Volatile C_{13}-norisoprenoid compounds in Riesling wine are generated from multiple precursors. 41:277-83.

Wolf, T. K., and M. K. Cook. Seasonal deacclimation patterns of three grape cultivars at constant, warm temperature. 43:171-9.

_____, and R. M. Pool. Effects of rootstock and nitrogen fertilization on the growth and yield of Chardonnay grapevines in New York. 39:29-37.

_____,and R. M. Pool. Nitrogen fertilization and rootstock effects on wood maturation and dormant bud cold hardiness of cv. Chardonnay grapevines. 39:308-12.

_____, B. W. Zoecklein, M. K. Cook, and C. K. Cottingham. Shoot topping and ethephon effects on White Riesling grapes and grapevines. 41:330-41.

See B. W. Zoecklein. 43:139-48.

Wolpert, J. A., and E. P. Vilas. Effect of mild leafroll disease on growth, yield, and fruit maturity indices of Riesling and Zinfandel. 43:367-9.

_____, and E. P. Vilas. Estimating vineyard yield: Introduction to a simple, two-step method. 43:384-8.

Wurz, R. E. M., R. E. Kepner, and A. D. Webb. The biosynthesis of certain gamma-lactones from glutamic acid by film yeast activity on the surface of flor sherry. 39:234-8.

X Y Z

Xu, X. See J. D. Wightman. 43:283-9.

Yamamoto, Nami, Nobuki Yamamoto, H. Amemiya, Y. Yokomori, K. Shimizu, and A. Totsuka. Electrophoretic karyotypes of wine yeasts. 42:358-63.

Yamamoto, Nobuki. See Nami Yamamoto. 42:358-63.

Yokomori, Y. See Nami Yamamoto. 42:358-63.

Yokotsuka, K., S. Makino, and V. L. Singleton. Polyphenol oxidase from grapes: Precipitation, re-solubilization, and characterization. 39:293-302.

_____, N. Nishino, and V. L. Singleton. Unusual Koshu grape skin anthocyanins. 39:288-92.

See J. C. Ogbonna. 40:292-9.

Yokum, G. L. See W. E. Hellman. 40:140-2.

Yorgey, B. M. See J. D. Wightman. 43:283-9.

Zambonelli, C. See P. Giudici. 43:370-4.

Zamora, F. See M. Calull. 42:268-73.

Zapata, J. M., A. A. Calderón, R. Muñoz, and A. Ros Barceló. Oxidation of natural hydroxybenzoic acids by grapevine peroxidases: kinetic characteristics and substrate specificity. 43:134-8.

Zelleke, A., and W. M. Kliewer. The effects of hydrogen cyanamide on enhancing the time and amount of budbreak in young grape vineyards. 40:47-51.

Zoecklein, B. W., T. K. Wolf, N. W. Duncan, J. M. Judge, and M. K. Cook. Effects of fruit zone leaf removal on yield, fruit composition, and fruit rot incidence of Chardonnay and White Riesling (*Vitis vinifera* L.) grapes. 43:139-48.

See T. K. Wolf. 41:330-41.

Zúñiga, M. See I. Pardo. 39:347-50.

Volume 39, 40, 41, 42, 43
(1988, 1989, 1990, 1991, 1992)

Subject Index

A

A × R#1 rootstock. 42:118-22.

Abbreviations and symbols for AJEV manuscripts. 43:407-9.

Acclimation of *Vitis vinifera*. 42:341-6.

Acetaldehyde. production by yeast in wine. 39:107-12.

Acetic acid. production by yeasts. 39:107-12; 43:370-4.

Acetic acid bacteria. growth and survival in wine. 40:99-105.
production by yeasts. 39:107-12, 143-54.

Acetobacter. 39:142-54; 40:99-105.

Acid(s). See also specific acids.
fatty. analysis. 39:221-6; 42:268-73.
characterization for yeast identification. 40:309-15.
metabolism in grapes. 40:161-9.
xylem exudate. 40:155-60.
hydrolysis. 42:167-74.
organic. anaerobic metabolism in grapes. 40:161-9.
chromatographic analysis. 40:316-19; 42:1-5.
in ripening grape berries. 39:71-6.
pH and TA effects on. 40:81-4.
urease. degradation of urea in red wine. 43:362-6.
inhibition from *lactobacillus fermentum*. 40:245-52.
removal of ethyl carbamate precursors. 41:189-92, 350-4.

Acidity. reduction. 40:233-40, 292-8.
titratable. lactate content effect on. 40:81-4.
malate content effect on. 40:81-4.
total. carbonic maceration effects on Marechal Foch. 40:170-4.

Acyl-pigments in Koshu grape skins. 39:288-92.

Additive effects on yeast and bacterial growth. 39:279-82.

Adenine. utilization by yeast during juice fermentation. 43:18-22.

Adsorption of protein by bentonite. 39:193-9.

Aging, wine. bottle-aging potential. 41:277-83.
brandy. 41:342-5.
Champagne. 39:221-6; 41:21-8.
comparison of barrel and tank with oak chips. 39:38-43.
oak. 40:224-6; 41:342-5; 43:23-30.
Seyval blanc. 39:38-43; 40:224-6.

Aglycons. 41:277-83.

Agmatine. effect on accumulation of putrescine in grape leaves. 43:239-43.

Agrobacterium tumefaciens. 39:67-70; 41:325-9; 42:67-72.

Alambic distillation. 41:90-103.

Alcohol. carbonic anaerobiosis effects on. 43:41-8.
dehydrogenase role in ethanol, acetaldehyde, and acetic acid production by yeasts. 39:107-12.
higher. formation by yeasts. 39:283-7.
salt effects on composition. 42:252-4.

Alcoholic fermentation. See also Fermentation.
kinetics. 41:319-24.
simulated. effect on aroma components of grape berries during anaerobic metabolism. 40:183-8.
volatiles production. 43:206-9.

Alcoholysis of lignin. 39:273-8.

Aldehyde. dehydrogenase. role in ethanol, acetaldehyde, and acetic acid production in wine. 39:107-12.
flavor components of white oak. 43:333-8.

Alpha-amino nitrogen. factor in urea accumulation. 41:68-73.

Aluminum in wine. 43:166-70.

American oak. 43:23-30.
See also Oak.

Amines. accumulation in Thompson Seedless vines. 41:77-83, 121-5.
biogenic. concentration changes during wine spoilage. 42:145-9.
formation during winemaking. 41:160-7.

Amino acid(s). contribution to urea formation. 42:199-208, 317-21.
determination in wine. 40:194-8.
distribution in soluble proteins. 42:150-2.
in juice. 40:135-9.
in sherry wines. 41:12-15.
metabolism in grapes. 40:161-9.
nitrogen supplementation of juice effect on utilization and release during fermentation. 43:1-10, 11-17.
profiles in juice and wine. 42:261-7.
protein-polysaccharide complexes in red wine. 42:150-2.
uptake by yeasts. 42:26-40.
xylem exudate. 40:155-60; 42:245-51; 43:275-82.

Aminotransferase in grapes. 42:209-18.

Ammonia. contribution to urea formation. 42:317-21.
from arginine. 42:153-7.

Ammonium in leaf tissue of Thompson Seedless vines. 41:77-83.

Ammonium sulfate fractionation. 42:123-7.

Ampelography. rootstock SO4. 43:261-5.

Anaerobic metabolism. *Leuconostoc oenos*. 40:277-82.
organic and amino acids in grapes. 40:161-9.
simulated alcoholic fermentation effect on aroma components of grape berries during. 40:183-8.

Anaerobiosis. 40:161-9,183-8; 43:129-33.

Analysis. See also specific analysis.
aluminum content in wine. 43:166-70.
amino acids. 42:261-7.
enzymatic detection of lactic and malic acids in wine. 43:58-62.
ethanolamine. 43:315-17.
fatty acid. 42:268-73.
flavanols 42:364-6.
flow-injection. 43:93-100.
grape tissue extracts. 41:223-8.
metallic cations. 41:284-8.
odor-active compounds. 43:90-2.
organic acids. 40:316-19; 42:1-5.
phenolics. in red grapes. 41:204-6.
in white grapes. 41:87-9.
polymeric phenols. 41:223-8; 42:309-16.
total sulfur dioxide in white wine. 43:227-9.
vitispirane precursors. 41:277-83.

Anatomy of russeting. 42:281-9.

Anhydrous ethanol. 42:252-4.

Anthocyanidin-3-glucosides. 43:244-8.

Anthocyanin(s). analysis by HPLC-diode array spectroscopy. 40:283-91.
effects on polymeric phenols in wines. 42:309-16.
identification. 39:227-33; 40:283-91 43:210-14.
Koshu skins. 39:288-92.
partial defoliation effects on. 42:13-18.
-tannin interactions. 43:63-70.
Vitis rotundifolia pigmentation. 40:253-8.

Antioxidants. 42:255-60.

API identification system. 42:274-7.

Apricot wine. 41:229-31.

Arabinogalactan. 41:29-36; 42:150-2.

Arginine. contribution to urea formation. 42:317-21.
detection of biochemical characteristics of wine lactic acid bacteria. 42:153-7.
ethyl carbamate precursors. 39:243-9.
in commercial juice and wine. 42:261-7.

Aroma. See also Sensory.
components of grape berries. 40:183-8.
headspace volatiles of kiwifruit wine and Müller-Thurgau wine. 39:321-4.
lightstruck. 40:265-71.
methoxypyrazines. 42:103-8, 109-12.
Missouri Seyval blanc. 41:116-20.
oak effects on. 43:23-30.
odor-active compounds in Pinot noir. 43:90-2.
Sauvignon blanc leaf removal effects on. 41:74-6.
simulated alcoholic fermentation effects on. 40:183-8.
sunstruck. 40:265-71.
ultrafiltration effects on. 42:91-6.

Aromatic aldehydes. in aging wine distillates. 40:31-5.

Aspartate aminotransferase. 42:209-18.

Aspergillus niger, glycerol production by. 39:77-82.

Assay, glutathione in grapevine tissue. 42:137-40.
nitrogen. 42:47-57.

Authors' guide. 43:403-8.

Autolysis, yeast. in Champagne aging. 41:21-8.

Autoxidation in wine. 41:84-6.

B

Bacteria. acetic acid in winemaking. 39:143-54.
lactic acid. classification. 39:347-50.
energy-yielding (ATP) malolactic enzyme systems. 41:215-18.
properties and enological significance. 39:137-42.
malolactic. growth during vinification. 41:48-56.

Bacteriophage. 42:163-6.

Barrel aging. See also Aging.
air- and kiln-dried oak. 40:224-6.
comparison with aging in stainless steel tanks with oak chips. 39:38-43.
oxidation effects on wine distillates during aging. 40:31-5.

Base temperature for grapevine budbreak and leaf appearance. 40:21-6.

Bentonite. adsorption of protein. 39:193-9.
alternatives to in wine haze reduction. 41:147-55.
effect on aluminum concentration in wine. 43:166-70.
effect on color of Riesling and Vidal wines. 42:354-7.

Benzyl alcohol. *Botrytis cinerea* inhibition by. 41:265-8.
oxidase. 41:295-300.

Berry, grape. See also Grape(s).
anthocyanidin-3-glucosides in skins. 43:244-8.
development. 42:41-6, 281-9; 43:101-10.
leaf area influence. 40:130-4.
drop. gibberellin treatments effects on. 41:142-6.
enlargement. gibberellin treatments effects on. 41:142-6.
gibberellin effects on. 41:142-6.
malic enzyme activity. 43:323-8.
mitochondria injury. 43:129-33.
organic acid and sugar determination by HPLC. 42:237-44.
pectin content changes in during maturation. 41:111-15.
potassium. 43:323-8.
ripening. 43:101-10.
delay in. 41:142-6.
pectin content changes during. 41:111-15.
shading effects on. 41:193-200.
russeting. 42:281-9.
set. effects on early bunch stem necrosis on. 42:290-4.
skin dry mass. 42:13-18.
solute distribution. 43:323-8.
tartaric acid. 43:323-8.
volume. 42:13-18.

ß-glucuronidase gene for yeast strain identification. 42:6-12.

Biacetyl in wines. 42:73-5.

Bioassay of *Eutypa lata.* 39:200-4.

Biocatalyst influence on wine quality. 40:233-40, 292-8.

Biogenic amines in wines. 41:160-7; 42:145-9.

Bioplate, replaceable. in multistage bioreactor for continuous fermentation. 40:292-8.

Bioreactor, multistage. 40:292-8.

Biosynthesis of gamma-lactones from glutamic acid. 39:234-8.

Bird damage and control. 40:140-2.

Bitter almond taste in wine. 41:295-300.

Bitterness in wine. See Sensory.

Bleaching of grape berries from sulfur dioxide fumigation. 39:132-6.

Blending, wine. color study of blends by Sheffé design. 41:232-40.

Botrytis cinerea. 42:41-6, 233-6.
benzyl alcohol inhibition of during grape storage. 41:265-8.
control of. by canopy management to increase evaporative potential. 41:137-41.
by leaf removal. 42:233-6.
by sulfur dioxide fumigation of table grapes. 41:131-6.
effect on yeast fermentation. 39:83-90.
glycerol production by. 39:77-82.
infection effects on sherry aging. 42:58-62.
susceptibility relationship to wax development on grape berries. 40:241-4.

Bottle aging. potential assessment. 41:277-83

Brandy. alambic distillation. 41:90-103.
oxidation effects on flavor. 40:31-5.

Brix. *in situ,* genotype × environment interaction effects on. 39:121-4.

Browning. enzymic. 43:134-8.
must. 41:346-9.
wine. 39:1-4, 293-302, 337-40; 40:36-42, 253-8; 41:84-6; 42:255-60, 347-53, 354-7.

Bud, grapevine. See also Grapevine.
fruitfulness. shading effects on. 41:168-75.
woody laterals effects on. 40:27-30.
hardiness. 43:355-61.
necrosis. shading effects on. 41:168-75.

Budbreak. base temperatures for. 40:21-6.
delay. 43:355-61.
hydrogen cyanamide effects on. 40:47-51.
seasonal deacclimation patterns. 43:171-9.

Bunch rot. See *Botrytis cinerea*.

C

C_6 compounds. carbonic anaerobiosis. 43:41-8.

^{14}C-assimilates. 41:306-12.

C_{13}-norisoprenoid compounds. 41:277-83.

Cabernet franc grapevines. reproductive development. 40:52-60.
response to minimal pruning. 43:31-37.
response to seasonal water deficit. 40:52-60.
virus infection. 43:31-37.

Cabernet Sauvignon grapevines. See also Grapevine(s).
callus response to low temperatures *in vitro*. 42:341-6.
differential thermal analysis of deacclimating buds. 43:355-61.
heat tolerance of dormant cuttings. 42:67-72.
leaf and cluster shading effects on fruit and wine sensory qualities. 41:193-200.
light effects on fruit ripening. 39:250-8.
partial defoliation effects on root development and distribution. 43:71-8.
pectin content of berries during maturation. 41:111-15.
rootstock effects on partitioning. 42:118-22.
salt tolerance. 39:125-8.
shading effects on fruit sensory properties. 41:193-200.
shoot orientation influence on growth and yield. 40:259-64.
sugar and organic acid extraction. 42:237-44.
viroid-free vine production by shoot tip culture. 39:217-20.

Cabernet Sauvignon wine. color changes during fermentation and pomace contact. 41:57-67.
leaf and cluster shading effects on sensory qualities. 41:193-200.
phenolic changes during fermentation and pomace contact. 41:57-67.

Caffeic acid. autoxidative reactions of in wine. 41:84-6.

Caftaric acid. autoxidative reactions in wine. 41:84-6.

Calcium alginate. gel entrapped *Schizosaccharomyces pombe* for deacidification of wine. 40:233-40.
swabs for preservation of wine must yeasts. 40:214-18.

Calcium tartrate precipitation. 39:155-61.

Callus response to low temperature. 42:341-6.

Candida stellata associated with Majorcan musts and wines. 39:344-6.

Canopy management. See also Pruning, Trellising, Leaf, Shoot.
Botrytis cinerea control. 41:137-41.
bud necrosis control. 41:168-75.
Cabernet franc vines. 43:31-7.
Cabernet Sauvignon vines. 40:259-64; 41:193-200; 43:71-8.
effects of manipulation techniques on Gewürztraminer grapes and wine quality. 40:121-9; 149-54.
effects on monoterpene levels of Gewürztraminer. 40:149-54.
evaporative potential in fruit zone, 41:137-41.
fruit zone leaf removal. 43:139-48.
fruitfulness. effects on. 41:168-75.
muscadine. mechanical pruning. 41:273-6.
Okanagan Riesling vines. 39:205-12.
partial defoliation effects on root development and distribution. 43:71-8.
Riesling vines. 41:330-41.
Sauvignon blanc vines. 39:49-54; 41:74-6.
Seyval blanc vines. 43:191-9.
shoot tipping and ethephon treatments effects on Riesling vines. 41:330-41.
summer hedging effects on de Chaunac vines. 40:109-20, 299-308.

Canopy microclimate. 42:191-8, 233-6.
See also Canopy management.

Capsule(s), tin-lead. contribution to the lead content of wine. 43:180-90.

Carbamyl compound reactions with ethanol. 39:239-42.

Carbohydrate(s). colloids in wine. 41:29-36.
fermentation. 42:274-7.
in xylem fluid of Chardonnay vines. 43:275-82.

Carbon dioxide production rate in alcoholic fermentation. 41:319-24.

Carbonic anaerobiosis of grapes. 40:161-9, 183-8; 43:41-8.

Carbonic maceration. effect on Maréchal Foch must and wine. 40:170-4.
effect on mitochondrial injury. 43:129-33.

Carboxylic acids in wine. 41:289-94.

Carotenoids in grape berries. 39:44-8.

Catechin-gallates in white grapes. 41:87-9.

Cell wall changes in *Saccharomyces cerevisiae* during Champagne aging. 39:221-6.

Cellulase treatment of grape juice. 39:341-3.

Champagne wine. lipid content during second fermentation of *Saccharomyces cerevisiae*. 39:221-6.; 40:175-82.
stabilization. 41:16-20.
yeast autolysis during aging. 41:21-8.

Chaptalization. 42:19-25.

Characterization. of Majorcan varietal musts and wines. 43:221-6.
of wine lactic acid bacteria. 42:153-7; 43:233-8.

Chardonnay grapevines. callus response to low temperatures *in vitro*. 42:341-6.
cold hardiness. 39:60-6.
differential thermal analysis of deacclimating buds. 43:355-61.
fruit set. 39:91-4.
fruit zone leaf removal effect on yield, composition, and fruit rot. 43:139-48.
harvesting techniques. 41:176-81.
heat tolerance of dormant cuttings. 42:67-72.
nitrogen fertilization effects on dormant bud cold hardiness. 39:308-12.
on growth. 39:29-37.
on wood maturation. 39:308-12.
on yield. 39:29-37.
rootstock effects on performance in nematode-infected vineyard. 41:126-30.
xylem fluid flux and composition. 43:275-82.

Chardonnay wine. evaluation of combinations of wine yeast and *L. oenos* in malolactic fermentation. 43:253-60.

prefermentation treatment. 40:36-42.

Chemiosmotic energy. 41:215-18.

Chenin blanc grapevines. fertilization of. 40:85-90, 91-8.
heat tolerance of dormant cuttings. 42:67-72.

Chloride uptake in Cabernet Sauvignon and Ramsey vines. 39:125-8.

Chlormequat. effects on berry set. 39:91-4.
effects on early bunch stem necrosis. 42:290-4.

Chlorogenic acid. 41:84-6.

Chlorothalonil. russeting induced by. 42:281-9.

Chromatography, droplet counter-current (DCCC). vitispirane precursor analysis. 41:277-83.

Chromatography, gas. ethyl carbamate quantification. 43:339-43.
lactic acid quantification. 42:63-6.
odor-active compounds identification. 43:90-2.
volatile compounds analysis. 40:183-8; 43:206-9.

Chromatography, gradient ion. organic acid determination in juice and wine. 42:1-5.

Chromatography, high performance liquid. amino acid analysis in juice. 40:135-9.
anthocyanins analysis. 40:283-91; 43:210-14.
caffeic acid determination. 41:84-6.
carboxylic acids determinations. 41:289-94.
ellagic acid identification and quantification. 41:43-7.
ethanolamine detection. 43:315-17.
fatty acids analysis in wine. 42:268-73.
free amino acids determination in wine. 40:194-8.
glycerol analysis. 39:77-82.
organic acid analysis. 40:316-19.
phenolic(s). acid and aldehyde concentrations. 41:342-5.
compounds determination in red grapes. 41:204-6.
fractionation. 39:259-62; 42:327-35.
polymeric polyphenols isolation and determination. 41:223-8.
polysaccharide molecular weight determination in must and wine. 40:221-3.
sugar and organic acid determinations in grapes. 42:237-44.
urea determination. 43:362-6.

Chromatography, high performance liquid-diode array spectroscopy. anthocyanin identification. 39:227-33.

Chromatography, ion exchange. organic acid and sugar determination. 42:237-44.

Chromatography, paper. malolactic fermentation monitoring. 39:188-9.

Chromatography, size exclusion. 42:327-35.

Chromosomal patterns for yeast strain identification. 43:83-6.

Citric acid. determination in juice and wine. 42:1-5.

Citrulline. 39:239-42.

Clarification, juice. 39:341-3; 42:133-6.

Climate. effects on yeast diversity in musts. 42:141-4.
influence on anthocyanidin-3-glucosides in skins. 43:244-8.
influence on grape ripening capacity. 39:19-28.

Clones. effect on yield and terpene concentration. 43:149-52.

Closteroviruses. 41:201-3.

Cluster shading effects on Cabernet Sauvignon fruit and wine sensory qualities. 41:193-200.

Cognac. alambic distillation. 41:90-103.

Cold hardiness, grapevine. Couderc-3309 rootstock. 39:55-9, 60-6.
Chardonnay vine dormant buds. 39:308-12.
cultivar differences in. 42:341-6.
Kober 5BB rootstock. 39:55-9, 60-6.
pruning effects on *Vitis vinifera*. 41:251-60.
seasonal deacclimation patterns. 43:171-9.
Selection Oppenheim No. 4 rootstock. 39:55-9, 60-6.
Vitis vinifera callus *in vitro*. 42:341-6.

Colloids. isolation from wines. 42:150-2.
retention in membrane filtration. 39:162-8.

Color, wine. See also Anthocyanin, Browning.
changes during simultaneous yeast/bacterial fermentation and extended pomace contact. 41:57-67.
Missouri Seyval blanc. 41:116-20.
polyphenoloxidase activity effects on. 42:128-32.
Sheffé design to describe color response. 41:232-40.
sulfite addition effects on. 42:128-32.
ultrafiltration effects on. 39:11-18; 41:182-5.

Colorimetric determination of urea in wine. 40:143-4.

Composition, fruit. See Fruit composition.

Concord grapevines. leaf area estimation. 39:95-7.

Continuous fermentation of wine. 40:292-8.

Cork(s). tin-lead capsule contribution to lead content of wine. 43:180-90.

Corky bark. 43:200-5.

Couderc-3309 rootstock cold hardiness. 39:55-9, 60-6.

Crossflow microfiltration of wines. 39:162-8; 41:182-5.

Crown gall. 39:67-70; 41:325-9; 42:67-72.

Crystal growth. KHT. 39:169-79.; 42:336-40.

Cufex effect on color of Riesling and Vidal wines. 42:354-7.

Cultivar character. callus response to low temperatures *in vitro*. 42:341-6.
defoliation effects on. 42:13-18.
low temperature response. 42:341-6.

Cuticle accumulation on grape berries. 40:241-4.

Cuvaison. 41:57-67.

Cyanamide. budbreak enhancement. 40:47-51.

Cyanidin. in grape skins. 43:244-8.

D

Daktulosphaira vitifoliae. host suitability of *Vitis californica* Bentham. 43:249-52.

Deacclimation, *Vitis vinifera*. evaporative cooling effects on. 43:355-61.
pruning effects on cold hardiness and water content. 41:251-60.
seasonal patterns. 43:171-9.

Deacidification of wine. 40:233-40, 292-8.

Decanoic acid production during vinification. 41:48-56.

Decarboxylation. measurement of decarboxylating and ethanol-releasing kinetics from a ^{14}C-labeled berry. 40:161-9.

Decay, grape. sulfur dioxide treatment. 39:132-6.

de Chaunac grapevines. summer hedging effects on. 40:109-20, 299-308.

Defoliation. effects on quality characteristics of Cabernet Sauvignon. 42:13-18.
effects on root development and distribution. 43:71-8.
effects on yield and fruit composition of Sauvignon

blanc. 39:49-54.
Degree day prediction of grape ripening capacity. 39:19-28.
Delphinidin. in grape skins. 43:244-8.
Depigmented colloids isolation from wines. 42:150-2.
Descriptive sensory analysis. See also Sensory.
of Missouri Seyval blanc wines. 41:116-20.
of Sauvignon blanc wines. 41:74-6.
of Seyval blanc wines. 41:116-20.
Dessèshement de la raffle. 41:301-5.
Development, grape berry. 42:13-18, 41-6, 281-9.
Developmental stages. resveratrol production. 42:41-6.
sugar and organic acid extractions. 42:237-44.
3,4-Diaminoamisole condensation of wine to determine biacetyl. heat tolerance of dormant cuttings. 42:73-5.
1,3-Dichloropropene fumigation. 39:334-6.
Differential thermal analysis. of deacclimating buds as affected by evaporative cooling. 43:355-61.
Dimethyl anthranilate as bird repellent. 40:140-2.
Dimethyl dicarbonate growth inhibition of yeast and bacteria. 39:279-82.
Disease, grapevine. See also specific disease.
Agrobacterium tumefaciens. 39:67-70.
Botrytis cinerea. 39:77-82, 83-90; 40:241-4; 41:137-41; 42:233-6.
control. 42:175-9, 233-6; 43:200-5.
corky bark. 43:200-5.
crown gall. 39:67-70; 41:325-9; 42:67-72.
detection. 42:175-9, 233-6; 43:200-5.
fanleaf degeneration complex. 39:334-6; 43:38-40; 200-5.
leafroll. 41:201-3; 43:31-7, 38-40; 200-5, 367-9.
powdery mildew. 43:53-7.
Rupestris stem pitting. 42:175-9; 43:200-5.
virus. 40:67-72; 41:201-3.
type collection. 43:200-5.
Xiphinema index. 39:334-6.
Distillate, wine. effects of oxidation process on flavor. 40:31-5.
Distillation, alambic. 41:90-103.
Distribution. of ^{14}C-assimilates. 41:306-12.
of nitrogen in grapevines. 41:241-50; 42:180-90.
5,5'-Dithio-*bis* (2-nitrobenzoic acid). 43:153-8.
DNA fingerprinting for wine yeast identification. 40:309-15.
Dormancy, grapevine. hydrogen cyanamide effect on release from. 40:47-51.
seasonal deacclimation patterns. 43:171-9.
Double-stranded RNA. 42:175-9.
Drip irrigation. 42:227-32.
Droplet counter-current chromatography (DCCC). See Chromatography.
Dry matter partitioning in Cabernet Sauvignon grapevines. 42:113-17.
Dye-binding assay of wine proteins. 40:189-93; 42:123-7.

E

Early bunch stem necrosis. 42:290-4.
Ecology of *S. cerevisiae* during spontaneous fermentation. 43:375-80.
Ecovalence in *Vitis rotundifolia.* 39:121-4.
Electron microscopy. virus identification. 41:201-3.
Electrophoretic karyotypes of wine yeasts. 42:358-63.
ELISA test for grapevine virus detection. 43:38-40.
Ellagic acid. identification and quantification in muscadine juice. 41:43-7.
Enzymatic analyses. grape berry. 42:237-44.
wine. 43:58-62.
Enzyme(s). extraction. 41:295-300.
hydrolysis. arabinogalactan. 41:29-36.
for sensory descriptive analysis. 42:167-74.
malolactic systems. 41:215-18.
purification. 41:295-300.
Epicuticular wax on grape berries. 40:241-4.
Ester formation by yeasts. 39:283-7.
Ethanol. acetic acid bacteria effect on concentration in wine. 40:99-105.
carbamyl compound reactions with. 39:239- 42.
effect on mitochondrial injury. 43:129-33.
production by yeasts. 39:107-12.
-releasing kinetics in grape. 40:161-9.
tolerance of wine yeasts. 39:83-90.
Ethanolamine determination in wine. 43:315-17.
Ethephon. effects on early bunch stem necrosis on. 42:290-4.
treatment of Riesling vines. 41:330-41.
Ethyl carbamate. factors contributing to urea formation. 40:143-4; 41:68-73, 350-4; 43:18-22.
fermentation and extended lees contact effects on formation. 41:269-72.
formation in wine. 39:239-42, 243-9; 40:1-8, 106-8, 219-20; 42:317-21; 43:339-43.
in fortified wines. 43:318-22, 339-43.
precursors in grape juice. 41:189-92; 43:18-22.
urea reduction. 41:350-4.
Eutypa lata. relationship with *Vitis vinifera.* 39:200-4.
Euvitis hybrid white wines. 40:272-6.; 42:128-32.
Evaporation potential in fruit zone of grapevine canopy. 41:137-41.
stem heat balance measure. 43:159-65.
Exotherm analysis of grapevine callus. 42:341-6.
Extraction of protein from wine lees. 40:65-6.
Extractive distillation. 42:252-4.

F

False potassium. 41:77-83.
Fanleaf virus. 43:38-40; 200-5.
Fatty acids. in grapes. 40:155-60, 161-9.
in wine. 39:221-6; 42:268-73.
degradation during second fermentation of Champagne. 40:175-82.
yeast identification profiles. 40:309-15.
Fermentation. alcoholic. biogenic amine formation. 41:160-7.
volatiles production. 43:206-9.
climatic conditions effects on yeast diversity. 42:141-4.
commercial. urea formation in wine. 41:68-73.
continuous. 40:292-8.
effect on aroma components of grape berries. 40:183-8.
ethanol, higher alcohol, ester, and terpene formation by yeasts. 39:283-7.
ethyl carbamate formation during. 41:68-73, 189-92, 269-72; 42:317-21.
histamine formation. 41:160-7.
killer yeast effect on. 42:295-300.
kinetics. 41:319-24.
lactic acid bacteria. 39:137-42.

lipid content evolution during second fermentation of *Saccharomyces cerevisiae*. 40:175-82.
malolactic. See also Malolactic fermentation.
biogenic amines formation. 41:160-7.
effect on ethyl carbamate formation in wine. 40:106-8.
lactic acid bacteria comparisons for energy yielding (ATP) malolactic enzyme systems. 41:215-18.
Leuconostoc oenos growth. 40:277-82.
Mitomycin C treatment. 42:163-6.
paper chromatographic monitoring of. 39:188-9.
must clarification effects on yeast. 42:133-6.
phospholipid and sterol contents relationships to yeasts and fermentation activity. 42:301-8.
Pichia membranaefaciens. growth and survival during. 43:329-32.
Saccharomyces cerevisiae. 40:175-82, 309-15; 43:206-9.
secondary. 39:221-6.
simultaneous yeast/bacterial. 41:57-67.
sluggish. See Sluggish fermentation.
sparkling wine. 39:267-72.
tyramine formation. 41:160-7.
without sulfur dioxide. 41:313-18.
yeast hulls. 40:61-4.
yeast identification. 40:309-15.

Fertilization, nitrogen. Chardonnay vines. 39:29-37.
effects on ethyl carbamate formation in wines. 40:219-20.
long term effects on Chenin blanc vines. 40:85-90.
soil-applied. 40:16-20.
Thompson Seedless vines. 42:322-6.
phosphorus. long-term effects on Chenin blanc vines. 40:85-90.
potassium. long-term effects on Chenin blanc vines. 40:85-90.
Thompson Seedless vines. 40:16-20.

Filtration, pad. effect on wine quality and browning. 42:347-53.

Fining. bentonite. 39:193-9
dye-binding assay of soluble protein. 40:189-93.
pre-fining of White Riesling juice. 39:180-7.

Fino sherry. amino acid content. 41:12-15.
glycerol production by grape molds. 39:77-82.

Flame Seedless grapevines. nitrogen fertilization. 42:322-6.

Flavanols. 40:36-42, 43-6; 42:364-6.

Flavor. Gewürztraminer berries. 40:149-54.
methoxypyrazines. 42:103-8, 109-12.
Missouri Seyval blanc. 41:116-20.
muscadine. 39:11-18.
must oxidation effects on. 39:1-4.
odor-active compounds. 43:90-2.
phenolic acid and aldehyde components of white oak. 43:333-8.
wine. See also Wine, Sensory, Aroma, specific wine.
bitter almond taste. 41:295-300.
distillates. 40:31-5.
precursors. 41:277-83; 42:167-74.
Seyval blanc. 41:116-20.
ultrafiltration effects on. 42:91-6.

Flor sherry. biosynthesis of gamma-lactones from glutamic acid by film yeast activity. 39:234-8.

Flow injection analysis. beverage. 43:93-100.
enzymatic detection of lactic and malic acids in wine. 43:58-62.
of metallic cations in wine. 41:284-8.

Flowering. *Vitis vinifera* response to seasonal water deficits. 40:52-60.

Fluoride ions to modify urease activity in wine. 42:79-80.

Fluorimetric determination of biacetyl in wines. 42:73-5.

Foam-active compounds in sparkling wines. 42:97-102.

Fractionation of phenolic compounds in red wine. 39:259-62.

Free radicals. lignin conversion to aromatic aldehydes. 40:31-5.

Freeze-drying, grapes. for sample extraction. 42:237-44.

Freeze injury. differential thermal analysis. 43:355-61.
rootstock cold hardiness. 39:55-9, 60-6.

French-American hybrids. hedging effects on. 40:109-20, 299-308.

Freundlich equation to characterize extent of protein adsorption by bentonite. 39:193-9.

Fructose. detection of biochemical characteristics of wine lactic acid bacteria. 42:153-7.

Fruit. See also Berry.
composition. light exposure effects on Gewürztraminer. 40:149-54.
leaf removal effects on Sauvignon blanc. 39:49-54.
summer hedging effects on de Chaunac. 40:109-20, 299-308.
development. leaf area influence on Italia grapes. 40:130-4.
rootstock and nitrogen fertilization effects on Chardonnay. 39:29-37.
rot. 41:330-41; 43:139-48.
set. responses to seasonal water deficits. 40:52-60.

Fruitfulness of Chardonnay vines. 39:29-37.

Fumigation. methyl bromide. 39:334-6.
soil. with 1,3-dichloropropene. 39:334-6.
sulfur dioxide. of table grapes. 39:132-6; 43:266-74.

Fungicide(s). powdery mildew treatment. 43:53-7.

G

Gamma-lactone biosynthesis from glutamic acid. 39:234-8.

Gas chromatography. See Chromatography.

Genetic alteration of wines yeasts. 39:83-90.

Genetics, grapevine. coancestry and inbreeding of muscadine cultivars. 39:351-3.

Genomic integration. 41:37-42; 42:6-12.

Genotype interaction with environment on *Vitis rotundifolia*. 39:121-4.

Gewürztraminer grapevines. canopy microclimate. 40:121-9, 149-54.
monoterpene levels of berries. 40:121-9, 149-54.
shoot spacing and canopy microclimate. 39:325-33.

Gewürztraminer wine. protein removal by immobilized procyanidins. 39:117-20.
soluble protein. 40:199-207.
ultrafiltration effects on aroma and flavor. 42:91-6.
on composition and stability. 41:207-14.

Gibberellin. effects of ripening and berry drop in Thompson Seedless. 41:142-6.

Girdling effects on berry set. 39:91-4.

Gluconic acid. production by Botrytis and effect on biological aging of Fino sherry. 42:58-62.

Gluconobacter. 39:143-54; 40:99-105; 43:290-3.

Glucose. detection of mannitol from. 42:153-7.
uptake in wine yeasts. 40:9-15.

Glutamic acid. biosynthesis of gamma-lactones from. 39:234-8.
Glutathione. 41:346-9; 42:137-40.
Glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
Glycerol. production by grape molds. 39:77-82; 42:58-62.
Glycoconjugates. 41:277-83.
Glycoside, terpene. contribution to bitterness in muscat wines. 39:129-31.
Grape(s). See also Berry and Grapevine.
aminotransferase in. 42:209-18.
anaerobic metabolism of organic and amino acids. 40:161-9.
anthocyanidin-3-glucosides. 43:244-8.
anthocyanins. in Koshu skins. 39:288-92.
in Tempranillo. 39:227-33.
in *Vitis rotundifolia*. 40:253-8.
aroma components. alcoholic fermentation effects on. 40:183-8.
berry. cuticle and wax accumulation. 40:241-4.
development. 42:41-6, 281-9; 43:101-10.
drop. 41:142-6.
enlargement. 41:142-6.
malic enzyme activity. 43:323-8.
maturation. carotenoid changes during. 39:44-8.
influence on powdery mildew. 43:53-7.
mitochondria injury. 43:129-33.
pectin content changes in during maturation. 41:111-15.
phenolic compounds concentrations during ripening. 40:43-6.
pigmentation. 40:253-8.
ripening, 39:19-28; 71-6; 40:43-6; 43:101-10.
set. 39:91-4.
skins. anthocyanidin-3-glucosides. 43:244-8.
solute distribution. 43:323-8.
browning potential. 39:337-40; 40:43-6.
carbonic anaerobiosis. 43:41-8.
carotenoids. 39:44-8.
cold storage. 43:230-2.
composition. leaf and cluster shading effects on. 41:193-200.
long-term fertilization effects on. 40:91-8.
extraction. 42:237-44.
glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
glycerol production by molds. 39:77-82.
Italia. 40:130-4.
juice. See Juice.
malate, tartrate, potassium, and sodium concentration and compartmentation in Shiraz berries. 39:71-6.
methoxypyrazines in. 42:103-8, 109-12.
organic acids in Shiraz. 39:71-6.
packaging. 39:132-6.
phenolics. concentration during ripening. 40:43-6.
identification. 41:87-9, 204-6.
polyphenol oxidase in. 39:293-302.
resveratrol production during different developmental stages. 42:41-6.
storage. 42:237-44.
benzyl alcohol use for *Botrytis cinerea* inhibition. 41:265-8.
sulfur dioxide fumigation during. 41:131-6.
sulfur dioxide fumigation. 39:132-6; 41:131-6; 43:266-74.
table. See Table grapes.
tissue extract analysis. 41:223-8.
variety tissue analysis. 41:223-8.
waterberry. 41:301-5.
Grapevine(s). See also specific cultivar.
Agrobacterium tumefaciens infestation. 39:67-70.
anthocyanidin-3-glucosides in berry skins. 43:244-8.
Botrytis bunch rot. 41:137-41; 42:41-6, 233-6.
breeding of Scuppernong. 39:351-3.
budbreak. 40:21-6, 47-51; 43:171-9.
bud. fruitfulness. 40:27-30.
hardiness. 43:355-61.
necrosis and fruitfulness. 41:168-75.
tissue response to low temperature exotherm. 41:251-60.
^{14}C-assimilate distribution. 41:306-12.
callus response to low temperatures *in vitro*. 42:341-6.
cane tissue responses to low temperature exotherm. 41:251-60.
canopy management. effect on fruit and wine sensory qualities. 41:74-6, 193-200.
effect on powdery mildew. 43:53-7.
effect on root development and distribution. 43:71-8.
evaporative potential in fruit zone. 41:137-41.
fruit zone leaf removal. 43:139-48.
hedging. 40:109-20;299-308.
Sauvignon blanc vines. 39:49-54; 41:74-6.
shading effects on bud necrosis and fruitfulness. 41:168-75.
canopy microclimate. 39:325-33; 42:191-8.
cell cultures. 43:134-8.
chlormequat effects on berry set. 39:91-4.
clones. 42:175-9; 43:149-52.
coancestry and inbreeding. 39:351-3.
cold hardiness. 39:55-9, 60-6; 41:251-60; 42:191-8; 43:171-9.
cluster shading. 41:193-200.
deacclimation. seasonal patterns. 43:171-9.
defoliation effects on. 39:49-54; 42:13-18; 43:71-8.
disease. See Disease and specific disease.
dormant buds. 43:171-9.
dormant cuttings. heat tolerance of. 42:67-72.
endodormancy. 43:171-9.
false potassium. 41:77-83.
fanleaf virus detection. 43:38-40; 200-5.
fertilization. See Fertilization.
French-American hybrids. 40:109-20, 299-308; 43:191-9.
fruit. rot in Chardonnay and White Riesling. 43:139-48.
set in Pinot noir. 39:91-4.
fruiting canes. 40:27-30.
genotype interaction with environment on *Vitis rotundifolia*. 39:121-4.
gibberellin treatments. 41:142-6.
girdling effects on berry set. 39:91-4.
glutathione in tissue. 42:137-40.
growth. 42:113-17; 43:191-9.
harvesting techniques. 41:176-81.
heat tolerance of dormant cuttings. 42:67-72.
host suitability to phylloxera. 43:249-52.
lateral shoots effects on budding performance. 40:27-30.
leaf. See Leaf.
leafroll. 41:201-3; 43:31-7, 38-40; 200-5, 367-9.
light effects on fruit ripening of Cabernet Sauvignon. 39:250-8.
mechanical pruning effects on yield and quality of muscadine. 41:273-6.
mineral nutrition. 39:250-8; 40:85-90, 91-8; 41:77-83, 241-50; 42:180-90, 227-32, 322-6; 43:239-43.

muscadine. mechanical pruning. 41:273-6.
nematode resistance. 41:126-30.
nitrogen distribution and translocation. 41:241-50; 42:180-90.
fertilization. 40:85-90, 91-98.
organic production. 43:294-5, 296-8.
partitioning. 42:113-17, 180-90.
pathogens. 43:200-5.
phloem transport. 41:301-5.
phosphorus fertilization. 40:85-90, 91-98.
photosynthesis. 39:250-8; 42:118-22.
phytoalexins. 42:41-6.
potassium. deficiency. 41:77-83, 121-5; 43:239-43.
fertilization. 40:85-90, 91-98; 42:227-32.
powdery mildew. 43:53-7.
propagation by shoot tip culture. 39:67-70.
pruning. effects on cold hardiness of Merlot cane and bud tissues. 41:251-60.
mechanical on muscadine. 41:273-6.
minimal of Cabernet franc. 43:31-37.
xylem fluid composition. 40:155-60; 43:275-82.
putrescine levels. 41:121-5; 43:239-43.
response to timing of nitrogen fertilization. 42:322-6.
ripening capacity prediction. 39:19-28.
Shiraz. 39:71-6.
root. development and distribution. 43:71-8.
dry weight. 42:113-17.
rootstock. and nitrogen fertilization effect on growth and yield. 39:29-37.
effects on partitioning. 42:118-22.
nematode resistance. 41:126-30.
Selection Oppenheim No. 4 (SO4). 43:261-5.
Rupestris stem pitting. 42:175-9; 43:200-5.
salt tolerance of Ramsey. 39:125-8.
selection for virus resistance. 40:67-72.
shoot(s). ^{14}C-assimilate distribution. 41:306-12.
positioning. 40:259-64.
spacing and canopy microclimate of Gewürztraminer. 39:325-33.
-tip culture of viroid-free vines. 39:217-20.
tipping effects on berry set. 39:91-4.
stem pitting associated virus. 42:175-9.
summer hedging. 40:109-20, 299-308.
transpiration. 43:159-65.
trellising. 42:191-8.
viroid(s). Davis collection. 43:200-5.
transmission. 39:213-16.
viroid-free vine production by shoot tip culture. 39:217-20.
virus. 40:67-72; 42:175-9.
Cabernet franc responses to. 43:31-7.
control by soil fumigation. 39:334-6.
Davis collection. 43:200-5.
detection. 43:38-40.
leafroll. 41:201-3; 43:367-9.
Nicotiana benthamiana as receptor host. 41:201-3.
resistant vine selection. 40:67-72.
transmission. 39:213-16.
type collection. 43:200-5.
Vitis. See *Vitis*.
water deficit, response to. 39:313-20.
winter injury. 40:109-20, 299-308.
yield estimation. 43:384-8.
xylem. fluid chemistry. 40:155-60; 42:245-51; 43:275-82.
transport. 41:301-5.
yield. See Yield.
Graphite furnace atomic absorption spectrometry. aluminum measurement in wine. 43:166-70.
Grappa aging. 39:273-8.
Growth, grapevine. See Grapevine.
Guide to authors. 43:403-8.

H

Harvesting techniques. hand- *vs.* machine harvesting of Chardonnay. 41:176-81.
Haze, wine. characteristics of fractionated wine proteins. 42:123-7.
yeast acid proteases for reduction. 41:147-55.
Headspace. volatiles of kiwifruit wine and Müller-Thurgau wine. 39:321-4.
Heat. influence on ethyl carbamate formation. 39:239-42.
stability. temperature effects on protein characteristics. 39:113-16.
stress of dormant *Vitis vinifera* cuttings. 42:67-72.
sum. 40:21-6.
test of fractionated wine proteins. 42:123-7.
tolerance of dormant *Vitis vinifera* cuttings. 42:67-72.
units for prediction of grape ripening capacity. 39:19-28.
Hedging. Riesling vines. 41:330-41.
summer. 40:109-20, 299-308.
Hemicellulase treatment of grape juice. 39:341-3.
Herbaceous receptor host for closteroviruses from leafroll-infected vines. 41:201-3.
Heterofermentation. 42:153-7.
Heterothallism. 43:283-9.
Hexose uptake in *Saccharomyces cerevisiae* and *Saccharomyces bayanus*. 40:9-15.
High performance liquid chromatography. See Chromatography.
Higher alcohol formation by yeasts. 39:283-7.
Histamine. concentration changes during wine spoilage. 42:145-9.
formation during winemaking. 41:160-7.
Homothallism. 43:283-9.
Hot water treatment for crown gall. 41:325-9.
HPLC. See Chromatography.
Hulls, yeast. See Yeast hulls.
Hybrid vines. anthocyanin analysis. 40:283-91.
French-American. canopy microclimate. 40:109-20, 299-308.
Vitis. Suwannee. 40:155-60.
Hydrogen cyanamide effects on budbreak. 40:47-51.
Hydrolysis. acid. 42:167-74.
enzyme. 42:167-74.
sucrose. 43:381-3.
Hydroxybenzoic acids. oxidation by grapevine peroxidases. 43:134-8.
Hydroxycinnamic acid. 40:320-4; 41:346-9.
glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
tartrates. 40:43-6.
Hydroxyproline in wine. 42:150-2.

I

Identification. of arabinogalactan in red wine. 41:29-36.
of catechin-gallates in white grapes. 41:87-9.
of ellagic acid. 41:43-7.
of *Leuconostoc oenos*. 39:347-50.

of odor-active compounds. 43:90-2.
of phenolics. in red grapes. 41:223-8.
in white grapes. 41:87-9.
virus. 41:201-3; 200-5.
yeast strain. 40:309-15.

Immobilized yeast. 40:233-40, 292-8.

Immunosorbent electron microscopy (ISEM) for virus identification. 41:201-3.

Impurities in wine. calcium tartrate precipitation. 39:155-61.
potassium hydrogen tartrate precipitation. 39:169-79.

Index, Volumes 39, 40, 41, 42, 43 (1988-1992). 43:409-37.

In vitro study of the relationship between *Eutypa lata* and *Vitis vinifera*. 39:200-4.

Inhibitor(s). of KHT precipitation. 41:16-20.

Inoculation. of *Kluyveromyces thermotolerans* to must. 41:156-9.
of *Saccharomyces cerevisiae* to must. 41:156-9.

Insoluble grape solids. effects on decanoic acid production during vinification. 41:48-56.
effects on malolactic bacteria during vinification. 41:48-56.

Ion exchange chromatography. See Chromatography.

Irrigation, vineyard. fruit ripening response of *Vitis vinifera* to seasonal water deficits. 39:313-20.

Iron. contribution to foam constitution in sparkling wines. 42:97-102.

Irrigation. 42:227-32.

ISEM. See Immunosorbent electron microscopy.

Isolation. of phenolic compounds in red grapes. 41:204-6.
of phenolic compound in white grapes. 41:87-9.

Isotope rations to determine the contribution of tin-lead capsules to the lead content of wine. 43:180-90.

Isozyme data on rootstock SO4. 43:261-5.

Italia grapes. leaf area effect on fruit development and quality. 40:130-4.

J

Juice, grape. adenine utilization by yeast during fermentation. 43:18-22.
amino acid profiles in. 40:135-9; 42:261-7.
clarification. 39:341-3.
colorimetric determination of urea in. 40:143-4.
ellagic acid in. 41:43-7.
ethyl carbamate precursors in. 41:269-72.
flavor precursors. 42:167-74.
muscadine. 41:43-7.
nitrogen supplementation effects on amino acids and urea. 43:1-10, 11-17.
Pichia membranaefaciens. growth and survival during fermentation. 43:329-32.
pre-fining. 39:180-7.
tartaric, malic, and citric acids determination in. 42:1-5.
treatment effects on yeast during fermentation. 42:133-6.
ultrafiltration.. 39:180-7; 40:272-6.
urea formation during fermentation. 43:18-22.

K

K1 killer toxin gene. 41:37-42.

K1/K2 double killer strains. 41:37-42.

Karyotypes of wine yeasts. 42:358-63.

KHT. morphology and crystal structure. 39:169-79.
precipitation. 39:169-79.

Killer yeast. 40:292-8, 309-15; 42:295-300; 43:119-28.

Kinetic description of alcoholic fermentation. 41:319-24.

Kiwifruit wine headspace volatiles. 39:321-4.

Kloeckera apiculata for wine haze reduction. 41:147-55.
influence on volatile composition of wine fermented without sulfur dioxide. 41:313-18.

Kluyveromyces thermotolerans. yeast strains growth during fermentation of musts inoculated with. 41:156-9.

Kober 5BB rootstock cold hardiness. 39:55-9, 60-6.

Koshu. grapes. anthocyanins in skins. 39:288-92.
must. continuous fermentation. 40:292-8.

L

Labeling, radioactive. demonstrate urea involvement in ethyl carbamate formation in wine. 40:1-8.
measure decarboxylating and ethanol-releasing kinetics from grapes. 40:161-9.

Lactate. effect on pH and titratable acidity. 40:81-4.

Lactic acid. control of in winemaking. 41:7-11.
detection by paper chromatography. 39:188-9.
determination in wine. 42:63-6.
enzymatic determination in wine. 43:58-62.

Lactic acid bacteria. classification. 39:347-50.
comparison of for energy-yielding (ATP) malolactic enzyme systems. 41:215-18.
effect on ethyl carbamate formation in wine. 40:106-8.
Leuconostoc oenos anaerobic metabolism. 40:277-82.
Nisin sensitivity. 41:1-6, 7-11.
occurrence and characterization from Washington state wines. 43:233-8.
properties and enological significance. 39:137-42.

Lactobacillus. Nisin sensitivity. 41:1-6, 7-11.
properties of. 39:137-42.

Lactobacillus fermentum. acid urease inhibition. 40:245-52.

Langmuir equation to characterize extent of adsorption of protein by bentonite. 39:193-99.

Lateral shoots. effects on bud performance of fruiting canes. 40:27-30.

Latitude temperature index (LTI) prediction of grape ripening capacity. 39:19-28.

Lead in wine. tin-lead capsule contribution to. 43:180-90.

Leaf, grapevine. analysis of fertilization effects. 40:91-8.
appearance. base temperatures for. 40:21-6.
area. effect on early bunch stem necrosis. 42:290-4.
influence on fruit development and quality. 40:130-4.
measurement. 39:95-7.
^{14}C-assimilates. 41:306-12.
initiation rate. 40:259-64.
putrescine accumulation. 41:121-5; 43:239-43.
removal. effects on composition, fruit rot, and yield. 43:139-48.
effects on Sauvignon blanc wine sensory qualities. 41:74-6.
for control of Botrytis bunch rot. 42:233-6.
for control of powdery mildew. 43:53-7.
shading effects on Cabernet Sauvignon fruit and wine sensory properties. 41:193-200.
tissue analysis. 41:77-83, 121-5.
water potential. 42:118-22.

Leafroll. 41:201-3; 43:31-7, 38-40; 200-5, 367-9.
virus detection. 43:38-40; 200-5.

Lees, wine. effect on ethyl carbamate formation. 41:269-72.
protein extraction of. 40:65-6.

Legno riccio. 42:175-9.

Leuconostoc oenos. characterization. 42:219-26, 274-7.
evaluation of combination with wine yeast in malolactic fermentation. 43:253-60.
growth under anaerobic conditions. 40:277-82.
identification. 39:347-50; 42:219-26.
insoluble grape solids influence on fermentation. 41:48-56.
native strains. 42:219-26.
Nisin sensitivity. 41:1-6, 7-11.
properties. 39:137-42.
prophage curing in. 42:163-6.

Light. exposure effect on monoterpene levels of Gewürztraminer. 40:149-54.
Gewürztraminer canopy microclimate. 39:325-33.
intensity effects on bud necrosis and bud fruitfulness of Thompson Seedless. 41:168-75.
quality and quantity effects on fruit ripening of on Cabernet Sauvignon. 39:250-8.

Lightstruck aroma. 40:265-71.

Lignin. alcoholysis of. 39:273-8.
oxidation of in aging wine distillates. 40:31-5.

Limousin oak. 43:23-30.
See also Oak.
Lipid(s). changes in *Saccharomyces cerevisiae* during Champagne aging. 39:221-6.
content of Champagne wine during second fermentation of *Saccharomyces cerevisiae*. 40:175-82.

Localization of carotenoids in mature grape berries. 39:44-8.

Low temperature exotherm. responses of bud and cane tissues of *Vitis vinifera*. 41:251-60.

LTE. See Low temperature exotherm.

LTI. See Latitude temperature index.

Lysogeny. 42:163-6.

M

Macroelements. in grapevines. 42:245-51.
in xylem exudate. 40:155-60; 43:275-82.

Madeira wines. ethyl carbamate behavior during production. 43:339-43.

Malate. analysis. 40:316-19.
catabolism. 41:215-18.
concentration and compartmentation in ripening Shiraz grapes. 39:71-6.
decomposition. 40:233-40, 292-8.
effect on pH and titratable acidity. 40:81-4.
inhibition by sulfhydryl reagents and oxalic acids in grape berries. 43:153-8.
seasonal water deficit effect on in *Vitis vinifera*. 39:313-20.

Malic acid. analysis. 40:316-19; 42:1-5.
decomposition. 40:233-40, 292-8.
detection by paper chromatography. 39:188-9.
distribution in grape berries. 43:323-8.
enzymatic determination in wine. 43:58-62.
inhibition of calcium tartrate precipitation. 39:155-61.
to modify urease activity in wine. 42:79-80.

Malic enzyme. 43:153-8, 323-8.

Malolactic bacteria. growth during vinification. 41:48-56.

Malolactic fermentation. 42:63-6, 219-26.
biogenic amine formation during. 41:160-7.
Cabernet Sauvignon wines. 41:57-67.
color and phenolic changes. 41:57-67.
decanoic acid production. 41:48-56.
effect on ethyl carbamate formation in wine. 40:106-8.
energy-yielding (ATP) enzyme systems. 41:215-18.
Leuconostoc oenos. evaluation of combination with wine yeast. 43:253-60.
growth under anaerobic conditions. 40:277-82.
monitoring by paper chromatography. 39:188-9.
Nisin effects on. 41:1-6, 7-11.
properties of lactic acid bacteria. 39:137-42.
prophage curing in *Leuconostoc oenos*. 42:163-6.

Malvidin. in grape skins. 43:244-8.

Mannitol. detection of biochemical characteristics of wine lactic acid bacteria. 42:153-7.

Maréchal Foch wine. carbonic maceration. 40:170-4.

Maturation, grape berry. carotenoid changes during. 39:44-8.
effect on soluble protein characteristics of juice and wine. 40:199-207.
phenolic compounds in ripening white grapes. 40:43-6.

Mechanical harvesting. See also Harvesting.
of Chardonnay. 41:176-81.

Mechanical pruning. of muscadine. 41:273-6.
of Okanagan Riesling vines. 39:205-12.

Media. single broth culture for tests of heterofermentation, mannitol, and ammonia. 42:153-7.

Mercury salts. 43:153-8.

Merlot grapevines. heat tolerance of dormant cuttings. 42:67-72.
pruning effects on cold hardiness and water content during deacclimation of cane and bud tissue. 41:251-60.

Metabolism, anaerobic in grape. 40:161-9.

Metallic cations in wine. 41:284-8.

Methode champenoise. cell wall and lipid changes in *Saccharomyces cerevisiae* during champagne aging. 39:221-6.

Methoxypyrazines in Sauvignon blanc grapes and wine. 42:103-8, 109-12.

Methyl bromide soil fumigation. 39:334-6.

Microbial antagonism. 42:295-300.
growth inhibition. 39:279-82.

Microclimate, grapevine. See also Canopy management.
Botrytis cinerea control. 41:137-41; 42:233-6.
effect on monoterpene levels of Gewürztraminer. 40:149-54.
evaporative potential in the fruit zone. 41:137-41.
Gewürztraminer vines. 39:325-33.
leaf and cluster shading of Cabernet Sauvignon. 41:193-200.
shading effects on bud necrosis and fruitfulness. 41:168-75.
summer hedging effects on. 40:109-20, 299-308.

Microelements in grapevines. 42:245-51.
in xylem exudate. 40:155-60, 43:275-82.

Microflora, yeast. associated with Majorcan musts and wines. 39:344-6.

Micropropagation of viroid-free vines. 39:217-20.

Microvinification. color and phenolic changes in Cabernet Sauvignon wine. 41:57-67.
genomic integration of yeast K1 killer toxin into wine yeasts. 41:37-42.

Mineral. composition of apricot wine. 41:229-31.
nutrition of grapevines. 39:250-8; 42:227-32, 322-6; 43:239-43.

nitrogen. distribution and translocation. 40:16-20, 85-90, 91-8; 41:241-50.
phosphorus. 40:85-90, 91-8.
potassium. 40:85-90, 91-8; 43:239-43.
Thompson Seedless vines. 41:77-84, 121-5.

Minirhizotron system for *in situ* root observation studies. 43:87-9.

Mitochondria. injury. 43:129-33.

Mitomycin C. 42:163-6.

Mold. glycerol production of. 39:77-82.

Monoterpenes concentration in Gewürztraminer. 40:121-9.

mtDNA restriction profiles. 43:83-6.

Müller-Thurgau wine headspace volatiles. 39:321-4.

Multistage bioreactor for continuous wine fermentation. 40:292-8.

Muscadine grapevines. coefficients of coancestry. 39:351-3.
genotype 5 environment interactions. 39:121-4.
pigment characteristics. 40:253-8.
pruning effects on yield and quality. 41:273-6.

Muscadine wine. protein characteristics. 39:113-16.
ultrafiltration. 39:11-18.

Muscat of Alexandria wine. terpene glycosides contribution to bitterness. 39:129-31.

Muscat à petite grains blanc grapevines. clonal and pruning effects on yield and terpene concentration. 43:149-52.

Must, grape. carbonic maceration effect on Maréchal Foch. 40:170-4.
characterization. 43:221-6.
clarification effects on yeast during fermentation. 42:133-6.
climatic condition effects on yeast diversity. 42:141-4.
concentration by reverse osmosis. 42:19-25.
glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
oxidation. 40:36-42; 41:346-9.
effects on white wine quality. 39:1-4.
polyphenol oxidase precipitation, re-solubilization, and characterization. 39:293-302.
polysaccharide molecular weight determination. 40:221-3.

N

N-carbamoylputrescine. 43:239-43.

Necrosis. shading effects on in Thompson Seedless. 41:168-75.

Nematode-resistant rootstock. 41:126-30.

Nicotiana benthamiana as herbaceous receptor host for closteroviruses from leafroll-affected grapevines. 41:201-3.

Nisin. 41:1-6, 7-11.

Nitrogen. assay of juice content to predict sluggish fermentation. 42:47-57.
distribution and translocation in grapevines. 41:241-50; 42:180-90.
fertilization. Chardonnay vines. 39:29-37, 308-12.
Chenin blanc vines. 40:85-90, 91-8.
effects on ethyl carbamate formation in wine. 40:219-20.
soil-applied. 40:16-20.
Thompson Seedless vines. 40:16-20; 42:322-6.
in leaf tissue of Thompson Seedless. 41:77-83.
partitioning. 42:113-17, 118-22, 180-90.
spring-applied. 41:241-50.
summer-applied. 42:180-90.
supplementation of grape juice. 43:1-10, 11-17.
translocation. 41:241-50.
utilization during vinification. 42:199-208.

Noble grapevines. xylem exudate composition. 40:155-60.

Nutrient demand. N, P, and K fertilization. 40:85-90, 91-8.

Nutrition, grapevine. effects on early bunch stem necrosis. 42:290-4.

O

Oak. air- and kiln-dried. 40:224-6.
barrel aging. See Barrel aging.
chips. 39:38-43.
comparison with aging in stainless steel tanks with. 39:38-43.
content of phenolic acid and aldehyde in flavor components. 43:333-8.
grappa aging. 39:273-8.
heating effects on wine sensory characteristics. 43:23-30.
origin effects on wine sensory characteristics. 43:23-30, 333-8.
oxidation effects on wine distillates during aging. 40:31-5.
seasoning effects on wine sensory characteristics. 43:23-30.
white. 43:333-8.

Odor-active compounds in Pinot noir wines. 43:90-2.

Okanagan Riesling grapevines. canopy management and mechanical pruning. 39:205-12.

Oloroso sherry amino acid content. 41:12-15.

Organic acids. analysis. 40:316-19; 42:1-5.
determination in grape juice and wine. 42:1-5.
extraction from grapes for HPLC determination. 42:237-44.
in ripening grape berries. 39:71-6.
metabolism in grapes. 40:161-9.
xylem fluid. 40:155-60; 42:245-51.

Organic vineyard production. 43:294-5, 296-8.

Oxalate. 43:153-8.

Oxidation. effects on flavor. 40:31-5.
effects on phenolic composition of Grenache and Chardonnay wines. 40:36-42.
juice. White Riesling. 39:180-7.
must. 40:36-42; 41:346-9.
non-enzymic. 40:31-5.
of hydroxybenzoic acids by grapevine peroxidases. 43:134-8.
peroxidatic. 43:134-8.
wine. 39:1-4, 293-302, 337-40; 40:36-42, 253-8; 41:84-6; 42:255-60, 347-53, 354-7.
caffeic acid reactions. 41:84-6.
reduction by chemical additives. 42:255-60.
ultrafiltration effects on. 42:347-53.
white wine. 39:1-4.

Oxidative phosphorylation. 43:129-33.

Oxygen effect on acetic acid bacteria growth. 40:99-105.

P Q

Packaging, table grape. 39:132-6
influence on post-harvest quality. 43:79-82.
sulfur dioxide fumigation. 39:132-6.

Paclobutrazol use on Gewürztraminer vines. 40:121-9.

Partitioning. 42:113-17, 118-22, 180-90.

Pectin content of maturing Cabernet Sauvignon berries. 41:111-15.

Pectinase treatment of juice. 39:341-3.

Pediococcus. identification and characterization of from Washington state wines. 43:233-8.
properties of. 39:137-42.
sensitivity to Nisin. 41:1-6, 7-11.

Penicillium italicum. glycerol production by. 39:77-82.

Peonidin. in grape skins. 43:244-8.

Peroxidatic oxidation. 43:134-8.

Pests. organic vineyard management. 43:294-5, 296-8.

Pesticides. dimethyl anthranilate as bird repellent. 40:140-2.

Petunidin. in grape skins. 43:244-8.

pH-TA relationship. lactate effect on. 40:81-4.
malate effect on. 40:81-4.

Phenol(s). See also Polyphenols.
in ripening *Vitis vinifera*. 39:313-20.
interference in soluble protein estimation in white wines. 40:189-93.
ultraviolet spectroscopy determination of. 39:5-10.

Phenolic(s). acids and aldehydes. in brandies. 41:342-5.
in white oak. 43:333-8.
aldehydes in grappa. 39:273-8.
behavior during must oxidation. 41:346-9.
carbonic maceration effects on. 40:170-4.
changes in Cabernet Sauvignon wines made by simultaneous yeast/bacterial fermentation and pomace contact. 41:57-67.
Chardonnay wines. 40:36-42.
fractionation in red wine. 39:259-62.
Grenache wines. 40:36-42.
hyperoxidation effect on. 40:36-42.
identification in red grapes. 41:204-6.
in white grapes. 41:87-9.
isolation from white grapes. 39:337-40.
partial defoliation effects on in Cabernet Sauvignon grapes. 42:13-18.
phytoalexin. *trans*-resveratrol. 43:49-52.
polymeric phenols in wines. 42:309-16.
pomace contact effect on. 40:36-42.
resveratrol. 43:49-52.
retention in membrane filtrations. 39:162-8.
seasonal variations in ripening white grapes. 40:43-6.

Phloem transport. 41:301-5.

Phospholipids. fermentation activity in musts. 42:301-8.

Phosphorus fertilization effects on Chenin blanc vines. 40:85-90, 91-8.

Photosynthesis. Cabernet Sauvignon vines. 39:250-8; 42:118-22.

Phyllotaxis. 41:306-12.

Phylloxera. host suitability. 43:249-52.

Phytoalexins in grape berries at different developmental stages. 42:41-6.

Phytotoxicity. 42:281-9.

Pichia membranaefaciens. growth and survival. 43:329-32.
juice and must treatment effects on during fermentation. 42:133-6; 43:329-32.

Pigment. *Vitis rotundifolia* characteristics. 40:253-8.

Pinot gris grapevines. 42:175-9.

Pinot noir grapevines. fruit set. 39:91-4.
rupestris stem pitting disease. 42:175-9.

Pinot noir wines. odor-active compounds. 43:90-2.

Polyamines in grapevine leaves. 41:77-83, 121-5.

Polyclar-AT. 43:49-52.

Polymeric phenols. differences in between red and white wines. 43:63-70.
in grape tissue extracts. 41:223-8.

Polymers. 42:364-6.

Polyphenol(s). See also Phenols, Polymeric phenols.
effects on color and quality of white wines. 42:128-32.
in grape tissue extracts. 41:223-8.
in wine distillates. 40:31-5.
isolation and determination in wines. 42:309-16.
oxidase. browning potential measurement. 39:337-40.
precipitation, re-solubilization, and characterization. 39:293-302.

Polysaccharides. contribution to foam constitution in sparkling wines. 42:97-102.
molecular weight determination in musts and wines by HPLC. 40:221-3.
red wine. 41:29-36.

Pomace contact. effects on color and phenolics in Cabernet Sauvignon wine. 41:57-67.
effect on phenolic composition. 40:36-42.

Potassium. bitartrate. inhibitors in wine. 41:16-20.
concentration and compartmentation. in ripening Shiraz berries. 39:71-6.
seasonal water deficit effect on in ripening *Vitis vinifera*. 39:313-20.
deficiency in vines. 41:77-83, 121-5; 43:239-43.
distribution in berries. 43:323-8.
false. 41:77-83.
fertilization. Chenin blanc vines. 40:85-90, 91-8.
Thompson Seedless vines. 42:227-32.
hydrogen tartrate. 42:336-40.
morphology. 39:169-79.
precipitation from wines and ethanolic solutions. 39:169-79.
partitioning in Cabernet Sauvignon grapevines. 42:113-17, 118-22.
precipitation in wine stabilization. 41:16-20.

Powdery mildew. 43:53-7.

Precipitation. calcium tartrate. 39:155-61.
polyphenol oxidase from grapes. 39:293-302.
potassium bitartrate. 41:16-20.
potassium hydrogen tartrate. 39:169-79.
stoichiometry. 39:155-61.

Precursors of ethyl carbamate formation. 39:239-42, 243-9; 41:68-73, 189-92, 269-72.

Pre-fermentation treatment. hyperoxidation effects on phenolic content and quality. 40:36-42.

Pre-plant soil fumigation. 39:334-6.

Press yield improvement by use of commercial enzyme preparations. 39:341-3.

Proanthocyanidins. 39:337-40; 42:364-6.

Procyanidins in ripening white grapes. 40:43-6.

Proline. in commercial juice and wine. 42:261-7.
in sherry. 41:12-15.
seasonal water stress effect on in ripening *Vitis vinifera*. 39:313-20.

Propagation, grapevines. *Agrobacterium tumefaciens* infestation effects on. 39:67-70.
crown gall control in propagation materials. 41:325-9.
shoot tip culture to produce viroid-free vines. 39:217-20.

Prophage curing. 42:163-6.

n-Propyl carbamate. in fortified wines. 43:318-22.

Proteases, yeast acid. effectiveness in wine haze reduction. 41:147-55.

Protein(s). adsorption by bentonite. 39:193-9.
assay for white wine. 40:189-93
contribution to foam constitution in sparkling wines. 42:97-102.
extraction from wine lees. 40:65-6.
grape maturation effect on stability in juice and wine. 40:199-207.
heat haze characteristics. 42:123-7.
-polysaccharide complexes in red wine. 42:150-2.
-proanthocyanidin interaction. 39:117-20.
removal by immobilized proanthocyanidins. 39:117-20.
stability. 39:117-20; 41:147-55.
temperature influence on characteristics in muscadine wine. 39:113-16.

Proton extrusion as an indicator of adaptive state if yeast starters for continuous sparkling wine production. 41:219-22.

Pruning. Cabernet franc vines. 43:31-7.
Cabernet Sauvignon vines. 40:259-64.
de Chaunac vines. 40:109-20, 299-308.
Gewürztraminer vines. 40:149-54.
lateral shoots. 40:27-30.
mechanical. Okanagan Riesling vines. 39:205-12.
Merlot vines. effects on cold hardiness. 41:251-60.
Muscat à petite grains blanc. 43:149-52.
summer hedging. 40:109-20, 299-308.
muscadine. effects on yield and quality. 41:273-6.
weights. measure of genotype X environment interaction effects on vigor. 39:121-4.
Vignoles vines influence on yield and composition. 42:191-8.
xylem exudate. composition from wounds. 40:155-60; 43:275-82.

Putrescine. agmatine effects on accumulation in grape leaves. 43:239-43.
in grapevines displaying symptoms of potassium deficiency. 41:121-5; 43:239-43.

Quality, wine. 42:13-18, 167-74, 347-53.
mechanical pruning effects on muscadine. 41:273-6.
nitrogen source effect on apricot wine. 41:229-31.

R

Radioactive labeling. 40:1-8, 161-9.

Radiotracer studies on conversion of ^{35}S-SO_2 in table grapes. 43:266-74.

Raisins. physical and chemical characteristics. 42:76-8.

Ramsey grapevines. salt tolerance. 39:125-8.

Red wine. See Wine.

Reliance grapes. storage. 43:230-2.

Reserve nitrogen, grapevine. See Nitrogen.

Residence time distribution of fluids in bioreactor. 40:292-8.

Resveratrol concentration in wine. 43:49-52.
production by grape berries. 42:41-6.

Reverse osmosis. must concentration. 42:19-25.

Rhizopus nigricans. glyccrol production by. 39:77-82.

Riesling grapevines. fruit zone leaf removal effect on yield, composition, and fruit rot. 43:139-48.
leafroll effect on growth, yield, and fruit maturity indices. 43:367-9.
shoot tipping and ethephon treatment. 41:330-41.

Riesling wine. C_{13}-norisoprenoid compounds in. 41:277-83.
must concentration by reverse osmosis. 42:19-25.

Ripening, grape. berry pectin content changes during. 41:111-15.
delay. gibberellin treatment. 41:142-6.
latitude temperature index for prediction. 39:19-28.
leaf area influence on in Italia grapes. 40:130-4.
light effects on Cabernet Sauvignon fruit. 39:250-8.
phenolic compounds in white grapes. 40:43-6.
response to water deficit. 39:313-20.
shading effects on Cabernet Sauvignon. 41:193-200.
waterberry effects on. 41:301-5.

RNA, double-stranded. 42:175-9.

Root(s), grapevine. distribution. 43:71-8.
dry weight. 42:113-17, 118-22.
dynamics. minirhizotron system for *in situ* root observation studies. 43:87-9.
partial defoliation effects on development and distribution. 43:71-8.

Rootstock(s), grapevine. A × R#1. 42:118-22.
amino acid content of juice, effects on. 40:135-9.
ampelographic and isozyme data on correcting misnaming of SO4. 43:261-5.
Cabernet Sauvignon. effects on partitioning of dry weight, nitrogen, and potassium. 42:113-17.
cane and bud hardiness. 39:55-9, 60-6.
Chardonnay. effects of on growth and yield. 39:29-37, 60-6; 41:126-30.
cold hardiness. 39:55-9, 60-6, 308-12.
Couderc-3309. 39:55-9, 60-6.
crown gall control. 41:325-9.
effects on partitioning of dry weight, nitrogen, and potassium in Cabernet Sauvignon vines. 42:113-17.
Kober 5BB. 39:55-9, 60-6.
nematode resistance. 41:126-30.
non-*vinifera*. 41:126-30.
99 Richter. 43:71-8.
St. George rootstock. 42:118-22.
Selection Oppenheim No. 4 (S04). 39:55-9, 60-6; 43:261-5.
Teleki 5C. 43:261-5.

Rupestris stem pitting. 42:175-9; 43:200-5.

Russeting 42:281-9.

S

Saccharomyces bayanus. ethyl carbamate precursor production. 39:243-9.
hexose uptake. 40:9-15.

Saccharomyces cerevisiae. acetic acid production. 39:107-12; 43:370-4.
autolysis during Champagne aging. 41:21-8.
cell wall and lipid changes during Champagne aging. 39:221-6.
continuous fermentation. 40:292-8.
deacidification of wine. 40:233-40, 292-8.
ecology during spontaneous fermentation. 43:375-80.
electrophoretic karyotypes. 42:358-63.
ethanol, acetaldehyde, and acetic acid in wine. 39:107-12.
ethanol, higher alcohol, ester, and terpene formation by. 39:283-7.
ethyl carbamate precursor production. 39:243-9.
genetically modified strains. 43:283-9.
growth. inhibition. 39:279-82.
of yeast species during fermentation of musts inoculated with. 41:156-9; 43:329-32.
hexose uptake. 40:9-15.

identification of strains. 40:309-15; 42:6-12; 43:83-6.
immobilization in alginate gel. 39:267-72.
in Majorcan musts and wines. 39:344-6.
influence on volatile composition of wines fermented without sulfur dioxide. 41:313-18.
insoluble grape solids influence on fermentation. 41:48-56.
juice and must treatment effects on during fermentation. 42:133-6.
lipid content evolution during second fermentation in Champagne wine. 40:175-82.
phospholipid and sterol contents in. 42:301-8.
Pichia membranaefaciens growth during fermentation of juice inoculated with. 43:329-32.
spontaneous fermentation. 43:375-80.
urea formation. 42:199-208, 317-21.
vitamin effects on growth and fermentation rate. 40:208-13.
volatiles production. 43:206-9.

Saccharomyces fermentati in flor sherry. 39:234-8.

St. George rootstock. partitioning. 42:118-22.

Salt. effects on alcohol composition. 42:252-4.
tolerance of vines. 39:125-8.

Saturn grapes. storage. 43:230-2.

Sauvignon blanc grapevines. leaf removal effects on yield and fruit composition. 39:49-54.
methoxypyrazines in fruit. 42:103-8, 109-12.

Sauvignon blanc wine. leaf removal treatments effects on aroma and flavor. 41:74-6.
methoxypyrazines in. 42:103-8, 109-12.

Schizosaccharomyces pombe. 40:233-40, 292-8.

Scuppernong grapevines. coancestry and inbreeding. 39:351-3.

Selection Oppenheim No. 4 (S04). cold hardiness. 39:55-9, 60-6.

Sensory characteristics of wine. bitterness. 39:1-4, 129-31.
development during aging of wine distillates. 40:31-5.
fluorescent light effects on. 40:265-71.
hydrolyzed flavor precursors contribution to quality of Shiraz juice and wine. 42:167-74.
lightstruck aroma. 40:265-71.
methoxypyrazines. 42:103-8, 109-12.
Missouri Seyval blanc. 41:116-20.
muscadine. 39:11-18.
must oxidation effects on. 39:1-4.
oak effects on. 43:23-30.
odor-active compounds. 43:90-2.
shading effects on. 41:193-200.
sparkling wine. 40:265-71.
sunstruck aroma. 40:265-71.
terpene glycosides contribution to bitterness. 39:129-31.
ultrafiltration effects on. 39:11-18; 41:182-5; 42:91-6.
vine leaf removal effects on. 41:74-6.

Seyval blanc grapevines. growth and fruiting modification. 43:191-9.

Seyval blanc wine. aging. 39:38-43; 40:224-6.
sensory and chemical analysis. 40:224-6; 41:116-20.

Shading. See also Canopy management, Microclimate.
effects on bud necrosis and fruitfulness. 41:168-75.
effects on Cabernet Sauvignon sensory qualities. 41:193-200.

Sheffé design for color specification of wines. 41:232-40.

Sherry. amino acid content. 41:12-15.
Botrytis cinerea infection of grapes effects on aging process. 42:58-62.
gamma-lactone biosynthesis from glutamic acid by film yeast activity on the surface of flor sherry. 39:234-8.

Shiraz. grapevines. berry ripening. 39:71-6.

Shiraz wine. contribution of hydrolyzed flavor precursors to quality. 42:167-74.

Shoot(s), grapevine. fertilization effects on growth. 40:85-90.
orientation. Cabernet Sauvignon vines. 40:259-64.
positioning and thinning effect of bud necrosis and fruitfulness. 41:168-75.
spacing on Gewürztraminer vines. 39:325-33.
tip culture production of viroid-free vines. 39:217-20.
tipping effect on berry set. 39:91-4.

Simplex method. 41:289-94.

Simultaneous distillation extraction. 41:277-83.

Simultaneous yeast/bacterial fermentation of Cabernet Sauvignon. 41:57-67.

Skin dry mass. defoliation effects on. 42:13-18.

Sluggish fermentation. killer yeast effects on. 42:295-300.
nitrogen content of juice effect on. 42:47-57.

Sodium concentration and compartmentation in ripening Shiraz berries. 39:71-6.

Soil. fertilization. 40:16-20, 85-90.
fumigation. 39:334-6.

Soluble protein. estimation in white wines. 40:189-93.
grape maturation effect on. 40:199-207.

Solute distribution in developing grape berries. 43:323-8.

Sorbic acid-resistant gluconobacters and yeasts in grapes. 43:290-3.

Sparkling wines. adaptive state of yeast starters for continuous production. 41:219-22.
bottle fermentation. 39:267-72.
foam active compounds in. 42:97-102.
stabilization. 41:16-20.
yeast autolysis during aging. 41:21-8.

Spectroscopy. enzymatic detection of L-lactic and L-malic acids in wine. 43:58-62.
ultraviolet. phenolic content determination in white wine. 39:5-10.

Spermidine. in leaf tissue of Thompson Seedless vines. 41:121-5.

Spermine. in leaf tissue of Thompson Seedless vines. 41:121-5.

Spoilage, wine. acetic acid bacteria. 39:143-54.

Spring-applied nitrogen. 41:241-50.

Stable killer yeast phenotype. 41:37-42.

Stability. protein. 39:117-20.
ultrafiltration effects on in White Riesling juice. 39:180-7.

Stabilization, wine. 41:16-20, 207-14; 42:336-40.

Stem flow gauge. 43:159-65.

Stem pitting, grapevine. 42:175-9.

Sterols. fermentation activity in grape musts. 42:301-8.
in yeast hulls. 40:61-4.

Stiellähme. 41:301-5.

Stilbenes. 43:49-52.

Sucrose hydrolysis in eastern U.S. table wine. 43:381-3.

Sugar(s). extraction from grapes for HPLC determination. 42:237-44.
hexose uptake in wine yeasts. 40:9-15.
in xylem exudate. 40:155-60.
partial defoliation effects on concentration. 42:13-18.

Sulfite(s). effects on white wine color and quality. 42:128-32.
effects on wine from ultrafiltered juice. 40:272-6.
residues in table grapes after fumigation. 41:131-6; 43:266-74.
Sulfur dioxide. fumigation of table grapes. 39:132-6; 41:131-6; 43:230-2.
residues. 39:132-6; 43:266-74.
to reduce browning in white wine. 42:255-60, 354-7.
uptake/retention. 43:266-74.
yeast growth inhibition. 39:279-82.
Sunstruck aroma. 40:265-71.
Sustainable agriculture. 43:294-5, 296-8.
Suwannee grapevines. xylem exudate composition. 40:155-60.

T

Table grapes. benzyl alcohol use for *Botrytis cinerea* inhibition during storage. 41:265-8.
Italia. 40:130-4.
packaging. 39:132-6; 43:79-82.
storage. 43:230-2.
sulfite residues. 41:131-6.
sulfur uptake/retention. 43:266-74.
Tannin(s). -anthocyanin interactions explaining differences in polymeric phenols between red and white wines. 43:63-70.
in grape tissue extracts. 41:223-8.
in muscadine juice. 41:43-7.
polymers in red wines. 42:309-16.
Tartaric acid. analysis. 40:316-19.
distribution in developing grape berries. 43:323-8.
Tartrate concentration and compartmentation in ethyl carbamate formation and precursors. 39:239-42, 243-9.
Teleki 5C rootstock. 43:261-5.
partitioning. 42:118-22.
Temperature. See also Acclimation, Cold hardiness.
budbreak and leaf appearance requirements. 40:21-6.
cultivar differences in response to. 42:341-6.
Tempranillo grapes. anthocyanin identification. 39:227-33.
Terpene(s). concentration. clonal and pruning effects on in Muscat à petite grains blanc berries. 43:149-52.
formation by yeasts. 39:283-7.
glycosides contribution to bitterness in wine. 39:129-31.
in Gewürztraminer berries. 40:149-54.
Terpenols. carbonic anaerobiosis of berries effects on. 43:41-8.
Thermal analysis of deep supercooling of *Vitis vinifera* dormant bud and cane tissue. 41:251-60.
Thompson Seedless grapevines. berry drop. 41:142-6.
bud fruitfulness. 40:27-30; 41:168-75.
bud necrosis. 41:168-75.
fruiting canes. 40:27-30.
gibberellin treatments. 41:142-6.
leaf tissue analysis. 41:77-83, 121-5.
nitrogen fertilization. 40:16-20; 42:322-6.
potassium deficiency. 41:77-83, 121-5.
potassium fertilization. 42:227-32.
ripening. 41:142-6.
waterberry. 41:301-5.
Titratable acidity. lactate effect on. 40:81-4.
malate effect on. 40:81-4.
Tissue culture. 39:67-70.
Torulaspora delbrueckii. ethanol, higher alcohol, ester, and terpene formation by. 39:283-7.
influence on volatile composition of wines fermented without sulfur dioxide. 41:313-18.
phospholipid and sterol contents in. 42:301-8.
Toxin produced by killer yeast during fermentation. 42:295-300.
Translocation of nitrogen in grapevines. 41:241-50; 42:180-90.
Transpiration measurement in vines. 43:159-65.
Training system, grapevine. See Canopy management.
Trellising. See also Canopy management.
for increased evaporative potential in the fruit zone. 41:137-41.
leaf and cluster shading effects on Cabernet Sauvignon fruit and wine sensory qualities. 41:193-200.
Vignoles vines. 42:191-8.
1,1,6-Trimethyl-1,2-dihydronaphthalene (TDN). 41:277-83.
Tronçais oak. 43:23-30.
See also Oak.
Tyramine. changes in concentration during wine spoilage. 42:145-9.
formation during winemaking. 41:160-7.

U

Ultrafiltration. juice. 39:180-7; 40:272-6.
wine. crossflow membrane filtration. 39:162-8.
effect on composition and stability. 41:207-14.
muscadine and hybrid wines. 39:11-18.
pre- and post-fermentation. 41:182-5.
pre-UF fining. 39:180-7.
Ultraviolet spectroscopy. phenolic content determination in white wine. 39:5-10.
Uncinula necator. 43:53-7.
Unsaturated fatty acids in yeast hulls. 40:61-4.
Urea. acid urease inhibition. 40:245-52; 43:362-6.
adenine as a possible precursor. 43:18-22.
alpha-amino nitrogen/yeast strain. factors in urea accumulation. 41:68-73; 42:317-21.
amino acid uptake by yeasts effects on. 42:26-40, 317-21.
colorimetric determination of. 40:143-4.
ethyl carbamate formation, involvement in. 40:1-8.
formation. in grape juice. 41:189-92; 42:317-21.
in fortified wines. 43:318-22.
in wine. 39:239-42, 243-49; 41:68-73; 42:199-208.
nitrogen fertilization effects on formation in wines. 40:219-20.
nitrogen supplementation of juice effect on release. 43:11-17.
reduction by acid urease. 41:350-4.
removal by an acid urease. 39:303-7.
Urease. activity modification by fluoride ions and malic acid. 42:79-80; 43:362-6.
from *Lactobacillus* fermentation. 40:245-52.
Urethane formation in wine. 39:239-42, 243-9.
Urethane formation in wine. 39:239-42, 243-9.

V

Vapor distillation. 42:73-5.
Variability of alcoholic fermentation kinetics. 41:319-24.
Vignoles grapevines. 42:191-8.
Vineyard. nematode resistance. 41:126-30.
organic. 43:294-5.
replant. 41:126-30.
yield estimation. 43:384-8.
Vinification. decanoic acid production during. 41:48-56.
genomic integration of yeast K1 killer toxin into wine yeasts.

41:37-42.
yeast growth during. 41:48-56.
Viroids, grapevine. Davis virus collection. 43:200-5.
mechanical transmission and rootstock reservoirs. 39:213-16.
production of viroid-free vines by shoot tip culture. 39:217-20.
Virus. See also specific virus.
closteroviruses from leafroll-affected vines. 41:201-3.
Davis collection. 43:200-5.
detection. 43:38-40.
-free grapevines. 39:217-20; 42:175-9.
grapevine selection for resistance. 40:67-72.
indexing. 42:175-9.
leafroll. 43:367-9.
type collection. 43:200-5.
Vitamin effects on growth and fermentation rate of wine yeasts. 40:208-13.
Vitispiranes. precursors in Riesling wine. 41:277-83.
Vitis champini. salt tolerance of. 39:125-8.
Vitis labrusca grapevines. resveratrol production. 42:41-6.
Vitis labruscana. leaf area estimation. 39:95-7.
Vitis rotundifolia vines. coancestry and inbreeding. 39:351-3.
genotype × environment interactions. 39:121-4.
mechanical pruning. 41:273-6.
pigment characteristics. 40:253-8.
xylem exudate composition. 40:155-60.
Vitis rotundifolia wines. non-sulfited white wine from ultrafiltered juice. 40:272-6.
polyphenoloxidase and sulfite effects on color and quality. 42:128-32.
Vitis vinifera vines. anthocyanin identification. 39:227-33.
botrytis bunch rot. 42:41-6, 233-6.
bud deacclimation. 43:355-61.
carotenoid changes in maturing berries. 39:44-8.
Eutypa lata (Pers.:Fr.) Tul. relationship with. 39:200-4.
evapotranspiration. 43:159-65.
heat tolerance of dormant cutting. 42:67-72.
leaf removal. 42:233-6.
monoterpene levels of Gewürztraminer. 40:149-54.
partial defoliation effects on. 42:13-18.
phylloxera. 43:249-52.
powdery mildew control. 43:53-7.
prediction of ripening capacity. 39:19-28.
pruning effects on cold hardiness and water content. 41:251-60.
reproductive development. 40:52-60.
resveratrol production. 42:41-6.
salt tolerance of. 39:125-8.
seasonal water deficits, responses to. 39:231-20; 40:52-60.
temperature effects on callus *in vitro*. 42:341-6.
transpiration. 43:159-65.
water deficit, response to. 39:313-20.
xylem exudate. chemistry. 40:155-60; 41:301-5;42:245-51; 43:275-82.
Volatile(s). carbonic anaerobiosis effects on. 43:41-8.
headspace. 39:321-4.
production during vinification. 41:48-56; 43:206-9.
yeast influence on. 41:313-18.
Volatile fatty acids. profile for wine yeast strain identification. 40:309-15.
Vosges oak. 43:23-30.
See also Oak.

W

Water. content of bud and cane tissue. 41:251-60.
effects on early bunch stem necrosis on. 42:290-4.
flow measurement in vines by stem heat balance method. 43:159-65.
potential. *Vitis vinifera* responses to seasonal deficit. 40:52-60.
stress. effect on fruit ripening. 39:313-20.
Waterberry. 41:301-5.
Wax accumulation on grape berries. 40:241-4.
Welder wine. protein characteristics. 39:113-16.
White Riesling grapevines. callus response to low temperatures *in vitro*. 42:341-6.
cane and bud cold hardiness. 39:60-6.
fruit zone leaf removal effect on yield, composition, and fruit rot. 43:139-48.
White Riesling juice. soluble protein characteristics. 40:199-207.
ultrafiltration. 39:180-7.
White Riesling wine. grape maturity effect on soluble protein. 40:199-207.
ultrafiltration. 41:207-14; 42:91-6.
White wine. See Wine.
Wine(s). See also specific wine.
acetic acid bacteria in. 39:143 54.
aging. See also Aging.
of Seyval blanc. 39:38-43.
aluminum content and sources. 43:166-70.
amino acid. content of sherries. 41:12-15.
profiles of commercial juice and wine. 42:261-7.
anthocyanins. 39:227-33; 40:283-91 43:210-14.
-tannin interactions. 43:63-70.
apricot. 41:229-31.
aroma. See also Sensory
leaf removal effects on. 41:74-6.
Missouri Seyval blanc sensory and chemical analyses. 41:116-20.
autoxidative reaction of caffeic acid in. 41:84-6.
bacteriophage contamination. 42:163-6.
benzyl alcohol oxidase isolation and characterization. 41:295-300.
biacetyl in. 42:73-5.
biogenic amines formation. 41:160-7.
bitterness. must oxidation effects on. 39:1-4.
terpene glycosides contribution to. 39:129-31.
blending. 41:232-40.
browning. 39:1-4, 293-302, 337-40; 40:36-42, 253-8.; 41:84-6; 42:128-32, 255-60, 347-53, 354-7.
C_{13}-norisoprenoid compounds. 41:277-83.
caffeic acid in. 41:84-6.
calcium tartrate precipitation. 39:155-61.
canopy manipulation effects on wine quality. 40:121-9; 41:193-200.
carbonic maceration. 40:170-4.
carboxylic acids determination. 41:289-94.
Champagne. aging. 41:21-8.
lipid content. 39:221-6; 40:175-82.
chaptalization. 42:19-25.
citric acid determination in. 42:1-5.
climatic conditions effects on yeast diversity. 42:141-4.
color. See also Color.
changes during simultaneous yeast/bacterial fermentation and pomace contact. 41:57-67.
Missouri Seyval blanc. 41:116-20.

Sheffé design. 41:232-40.
ultrafiltration effects on. 40:272-6; 41:182-5.
continuous fermentation. 40:292-8.
deacidification. 40:233-40, 292-8.
distillates. 40:31-5.
esters. formation by yeast. 39:283-7.
ethanol. concentration. 40:99-105.
formation by yeast. 39:283-7.
ethanolamine determination. 43:315-17.
ethyl carbamate formation in. 40:1-8, 106-8, 219-20; 41:68-73, 189-92, 269-72; 43:318-22, 339-43.
Euvitis. ultrafiltration. 41:182-5.
fatty acids analysis. 42:268-73.
fermentation. See also Fermentation and Malolactic fermentation.
without sulfur dioxide. 41:313-18.
filtration, crossflow membrane. 39:162-8.
flavor. See also Flavor and Sensory.
Missouri Seyval blanc. 41:116-20.
must oxidation effects on. 39:1-4.
oak effects on. 43:23-30.
precursors. 41:277-83; 42:167-74.
Sauvignon blanc. 41:74-6.
fortified. 43:318-22, 339-43.
haze. 40:189-93; 41:147-55; 42:123-7.
headspace volatiles in Müller-Thurgau. 39:321-4.
higher alcohols. formation by yeast. 39:283-7.
histamine formation. 41:160-7.
hybrid white. phenolic content determination by ultraviolet spectroscopy. 39:5-10.
hydrolysis of sucrose. 43:381-3.
hyperoxidation. 40:36-42.
insoluble solids. 41:48-56.
killer yeast effect on fermentation. 42:295-300.
kiwifruit. headspace volatiles. 39:321-4.
lactic acid. determination. 42:63-6; 43:58-62.
lactic acid bacteria. 39:137-42; 42:153-7; 43:233-8.
lead content. tin-lead capsule contribution to. 43:180-90.
lees, effect on ethyl carbamate formation. 41:269-72.
protein extraction from. 40:65-6.
Madeira. eithyl carbamate production during production. 43:339-43.
malic acid determination. 42:1-5; 43:58-62.
Majorcan. characteristics. 43:221-6.
yeast microflora in. 39:344-6.
malolactic fermentation. See also Fermentation.
monitoring by paper chromatography. 39:188-9.
mechanical pruning effects on quality. 41:273-6.
metallic cation determination by flow injection analysis. 41:284-8.
methoxypyrazines in. 42:103-8, 109-12.
muscadine. 41:273-6.
protein characteristics. 39:113-16.
ultrafiltration of. 39:11-18.
must oxidation effects on. 39:1-4.
Nisin use to control lactic acid bacteria. 41:7-11.
oak aging. See Aging.
oak model wine extracts. 43:23-30.
odor-active compounds. 43:90-2.
oxidation. 40:31-5; 42:255-60, 347-53, 254-7.
phenolic(s). See also Phenolics.
compound fractionation in reds. 39:259-62.
content. 40:36-42; 41:57-67.
differences in between red and white wines. 43:63-70.
polymeric phenols. 43:63-70.
polysaccharides. 40:221-3; 41:29-36.
pomace contact effect on phenolic content and quality. 40:36-42.
potassium bitartrate precipitation. 41:16-20.
pre-fermentation treatment. 40:36-42.
production in the U.S. 43:344-54.
n-propyl carbamate in fortified wines. 43:318-22.
protein. adsorption by bentonite. 39:193-9.
characteristics in muscadine. 39:113-16.
extraction from lees. 40:65-6.
heat haze characteristics. 42:123-7.
removal in Gewürztraminer. 39:117-20.
-saccharide complexes in. 42:150-2.
wine haze reduction. 41:147-55.
quality. grapevine defoliation effects on. 42:13-18.
must oxidation effects on. 39:1-4.
reverse osmosis concentration of Riesling. 42:19-25.
sensory analysis. See also Descriptive sensory analysis, Sensory, Flavor, and Aroma.
hydrolyzed flavor precursors contribution to quality of Shiraz juice and wine. 42:167-74.
insoluble solids effects on. 41:48-56.
odor-active compounds. 43:90-2.
leaf removal treatments effects on. 41:74-6.
mechanical pruning effects on. 41:273-6.
polyphenoloxidase and sulfite effects on. 42:128-32.
ultrafiltration effects on. 41:182-5; 42:91-6.
simultaneous yeast/bacterial fermentation. 41:57-67.
sluggish fermentation. 42:295-300.
soluble protein. 40:189-93, 199-207.
sparkling. See also Sparkling wine.
foam active compounds in. 42:97-102.
light effect on sensory qualities. 40:265-71.
yeast starters for continuous production. 41:219-22.
spoilage. 39:143-54; 42:145-9.
stability. calcium tartrate precipitation. 39:155-61.
potassium bitartrate precipitation. 41:16-20.
stabilization. 41:16-20, 207-14; 42:336-40.
sucrose hydrolysis. 43:381-3.
sulfited. 40:272-6.
sulfur dioxide. determination. 43:227-9.
to reduce browning. 42:255-60.
tartaric acid determination in. 42:1-5.
temperature influence on protein characteristics. 39:113-16.
tyramine formation. 41:160-7.
ultrafiltration. 39:11-18, 162-8; 40:272-6; 41:182-5, 207-14; 42:91-6.
urea. determination. 40:143-4; 43:362-6.
formation. 41:68-73; 42:199-208, 317-21.
in fortified wines. 43:318-22.
involvement in ethyl carbamate formation. 40:1-8, 219-20.
removal. 39:303-7.
urease activity in. 42:79-80; 43:362-6.
vine leaf removal treatments effects on aroma and flavor. 41:74-6.
volatile composition. 41:313-18.
white. must oxidation effects on quality. 39:1-4.
phenolic content. 39:5-10.
protein removal by immobilized proanthocyanidins. 39:117-20.
total sulfur dioxide determination. 43:227-9.
yeast. See yeast.
Winemaking. status and outlook. 43:344-54.
technology of yeast usage in. 39:83-90.

X Y Z

Xiphinema index control. 39:334-6.

Xylem exudate. chemistry. 40:155-60; 42:245-51; 43:275-82.
transport. 41:301-5.

Yeast(s). See also specific yeast.
acetic acid production. 39:107-12; 43:370-4.
acid proteases for wine haze reduction. 41:147-55.
adenine utilization during juice fermentation. 43:18-22.
amino acid uptake by. 42:26-40; 43:1-10, 11-17.
autolysis during Champagne aging. 41:21-8.
breeding. 43:370-4.
Candida stellata. 39:344-6.
climatic conditions effects on diversity in musts. 42:141-4.
contribution of strains to urea accumulation in wines. 42:199-208, 317-21.
diversity. 42:141-4.
DNA fingerprinting. 40:309-15.
ecology. 43:375-80.
effect on urea formation. 41:68-73.
electrophoretic karyotypes. 42:358-63.
ethanol, higher alcohol, ester, and terpene formation in must. 39:283-7.
ethanol production by various races. 39:107-12.
ethanol tolerance. 39:83-90.
evaluation of combinations with *L. oenos* in malolactic fermentation of Chardonnay wine. 43:253-60.
genetically modified strains. 43:283-9.
genomic integration. 41:37-42; 42:6-12.
genetic manipulation. 39:83-90.
ghosts. 41:48-56.
growth during vinification 41:48-56, 156-9; 43:329-32.
hexose uptake in. 40:9-15.
hulls. 40:61-4.
identification of strains. 39:347-50; 40:309-15; 42:6-12, 219-26; 43:83-6.
immobilized. 40:233-40, 292-8.
influence on volatile composition of wines fermented without sulfur dioxide. 41:313-18.
juice treatment effects on. 42:133-6.
K1/K2 double killer strains. 41:37-42.
killer. effect on wine fermentation. 42:295-300.
identification. 40:309-15.
review. 43:119-28.
Kluyveromyces thermotolerans. 41:156-9
Leuconostoc oenos. 39:137-42, 279-82, 347-50; 40:277-82; 41:1-6, 7-11, 48-56, 156-9; 42:163-6, 219-26, 274-7; 43:253-60.
See also *Leuconostoc oenos.*
microflora associated with Majorcan musts and wines. 39:344-6.
molecular methods of identification. 43:83-6.
must treatment effects on. 42:133-6.
native strains. 42:219-26.
Pediococcus. 43:233-8.
Pichia membranaefaciens. growth and survival. 43:329-32.
preservation by drying on calcium alginate swabs. 40:214-18.
Saccharomyces bayanus. 39:243-9; 40:9-15.
See also *Saccharomyces bayanus.*
Saccharomyces cerevisiae. 39:107-12, 221-6, 267-72, 279-82; 40:9-15, 175-82, 208-13, 233-40, 292-8, 309-15; 41:156-9; 42:6-12, 301-8; 43:83-6, 206-9, 283-9, 370-4.
See also *Saccharomyces cerevisiae.*
Saccharomyces fermentati. 39:234-8.
See also *Saccharomyces fermentati.*
Saccharomyces fermentati.. 40:233-40, 292-8.
See also *Saccharomyces fermentati.*
sorbic acid-resistant. 43:290-3.
starters. for sparkling wine production. 41:219-22.
strain identification. 40:309-15; 42:6-12; 43:83-6.
survival factors. 40:61-4.
technology of usage. 39:83-90.
Torulaspora delbrueckii. 42:301-8.
See also *Torulaspora delbrueckii.*
ultrastructural changes during wine aging. 39:221-6.
vitamin effects on growth and fermentation rate. 40:208-13.

Yield, grapevine. Cabernet Sauvignon. 40:259-64.
canopy manipulation. See Canopy management, Pruning.
Chardonnay vines. 39:29-37; 43:139-48.
clonal and pruning effects on. 43:149-52.
de Chaunac vines. 40:299-308.
fruit zone leaf removal effects on. 43:139-48.
Gewürztraminer vines. 40:121-9.
harvesting techniques effects on. 41:176-81.
Muscat à petite grains blanc vines. 43:149-52.
nitrogen fertilization effects on. 40:85-90.
phosphorus fertilization effects on 40:85-90.
potassium effects on. 40:85-90.
Riesling vines. 43:139-48.
Sauvignon blanc vines. 39:49-54.
shoot orientation influence on. 40:259-64.
summer hedging effects on. 40:109-20, 299-308.
water deficit, response to. 40:52-60.
White Riesling vines. 43:139-48.

Zinfandel grapevines. leafroll effect on growth, yield, and fruit maturity indices. 43:367-9.